

THE NATIONAL

PROVISIONER

DECEMBER 11 • 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891



How he enjoys those *Wieners in Natural Casings!* They're rich in flavor, 22% *juicier** and they're the kind he liked at home . . . at ball games and other sports events. *Good eating, soldier!*

* All things being equal

FRANKFURTERS *in* **NATURAL CASINGS**

NATURAL CASINGS INSTITUTE



CHICAGO, ILLINOIS

TWO

Self-Liquidating Investments



Buffalo Pork Fat Cuber

One: Buffalo Pork Fat Cuber... If you specialize in Blood Sausage, Headcheese, Mortadella, Bologna and other specialties, this machine will pay for itself in time and labor savings. It adds to the attractiveness and sales appeal of many specialties.

Strips of pork fat, cooked meats and cheese are cut vertically, horizontally and cut off by circular fine quality steel knives.

Cutting heads for $\frac{1}{4}$ ", $\frac{3}{8}$ " or $\frac{1}{2}$ " cubes are available.

Two: Buffalo Headcheese Meat Cutter improves the appearance of Headcheese, Souse, Sulz and similar specialties to the extent that they are attractive and appealing to the public. There is no mashing or tearing of cooked meats that spoil the sales appeal of the finished product. The BUFFALO Headcheese Cutter cuts meat into long square strips of uniform size with clean, shear cuts.

The knives are well guarded by a high hopper. Heavy knife shafts are mounted on oversize bearings. Supporting framework is heavy and rigid. Hopper and top plate swing back in one unit, exposing all knives for easy cleaning. All parts coming in contact with meat are heavily tinned.

The construction and operation of these machines are fully described in our illustrated catalog. We'll be glad to send you a copy **free**.



Buffalo Headcheese Meat Cutter

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

Sales and Service Offices in principal cities



Buffalo

**QUALITY SAUSAGE
MAKING MACHINES**



The Battle of Food Production is only **BEGINNING!**

WHATEVER MAY HAPPEN on the fighting fronts, the pressure on the food front will be for more, more, more . . . and *new tools* will be made available to those who need them.

Hence it is high time for packing plant executives to think of refrigeration equipment and particularly of its vital, pulsing heart, the compressor.

And when you select the York High-Speed Multi-Cylinder Compressor, you purchase dependable long life and bed-rock operating economy . . . the compressor that is first choice of the greatest names in the packing world.

Here is the compressor that represents more than half a century of leadership in mechanical cooling . . . the com-

pressor that requires less space and less attention, that is protected by a triple automatic lubricating system, is fully enclosed, absolutely safe.

These York High-Speed Compressors are built in a range of capacities from 100 to 800 tons. With the York Partial By-pass Control the compressor may be adjusted to deliver at full, two-thirds or one-third capacity . . . and the shift may be made without shutting down the machine.

For information and assistance in procuring new equipment, get in touch with the York Branch nearest you, or with Headquarters.

York Corporation, York, Pennsylvania.



YORK REFRIGERATION AND AIR CONDITIONING FOR WAR

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

"Most of us work too hard with a knife and fork and not hard enough with our minds and bodies," observes P. Thos. Ziegler in his informative new volume, *The Meat We Eat*. "Imagine placing the food combinations and concoctions of our daily diet into a jug, adding several glasses of water, and then placing the jug in a temperature of 98 degrees F. to ferment. Most of us set up such a home brew mash within our stomachs and then listen to the radio for anti-acid, sour stomach remedies."

★ ★ ★

From the *Meat Trades Journal*, London, comes this tale: A complete meal derived from wood—soup, meat and dessert—was served at Geneva to ten specially invited guests, according to the German radio. The piquancy of the synthetic meat was enhanced by a pleasantly pungent synthetic sauce prepared from the same raw material. These preliminary experiments on the utilization of wood as a basic substance of human food are said to have been made in the Jean Mayor Laboratory at Lausanne.

★ ★ ★

Some interesting facts about Army footwear were given before the annual meeting of the Tanners' Council of America by Col. Eugene Santschi, jr., Office of the Quartermaster General. The Army stocks 239 different sizes of shoes in varying widths in its depots. Last year alone, the Quartermaster Corps bought 25 million pairs of regular service shoes; for each soldier, at least five pairs of shoes must be available. Under normal conditions, soldiers on duty in the U. S. use a pair of shoes about six months, including two trips to the repair shop.

★ ★ ★

Pointing out that one of the large distillers recently paid its shareholders a "liquid dividend" instead of cash, an Indiana editorial writer suggests that the idea has intriguing possibilities. Meat packing firms, he proposes, might try something similar. Imagine how happy your shareholders would be to receive notice of a nice dividend of so-many rib roasts or ready-to-eat hams per share!

★ ★ ★

Mrs. Leah Bushong of Leola, Pa., was trying to decide on a cut of meat at a traveling butcher's wagon in front of her home, when a pheasant, its wing broken by a hunter's shot, dropped at her feet. She told the butcher, "No sale."



WHY THE PC BOAT CHANGED ITS COURSE

THE lookout on the PC boat stared again at the twinkling midnight sky.

"Must have been a falling star," he said half-aloud.

But, as he watched, a far-away point of light—red this time—rose above the horizon, lingered briefly . . . and disappeared.

The lookout clutched his telephone. "Bow lookout to bridge: Distress signal 3 points off the port bow, sir."

Seconds later, the PC boat swerved sharply and churned to the rescue.

The light which this sailor spotted is called a Very signal. Twelve signal cartridges—red—green—white—together with a hand projector are packed in a six-inch, air-tight can—a Canco container which has frequently meant rescue to the crews of foundering ships . . . a

chance to fight again on the high seas.

To cans for Very Signals, add . . .

. . . complete torpedoes . . . fuse containers . . . demolition kits . . . hand grenades . . . containers for blood-plasma transfusion kits . . . first-aid kits . . . emergency field rations . . . and a host of other vital war products—all made by Canco.

In addition, Canco machine shops are devoting the greater part of their time to the production of specified basic machine tools for other war needs.

At the same time, the amount of food packed for the Army and Navy and the home front shows no signs of slackening. Indeed, last year more food was packed in cans than ever before.

These are some reasons why it was necessary to drop certain can sizes and why metal containers are no longer avail-

able for numerous consumer products.

Please understand, however, that this company is doing everything possible to "stretch" its metal supplies and to develop suitable substitute containers wherever possible.

AMERICAN CAN COMPANY
230 PARK AVENUE, NEW YORK 17, N. Y.



CONTRIBUTE YOUR BLOOD TO THE RED CROSS

As you read this advertisement—stop and think—your blood could save the life of a wounded American soldier! If you live in or near one of the 33 cities in which blood-donor centers are located, call and make an appointment.

Cover Barrels with **DURATEX...**

**Greater Protection
Easier to Use**



SINGLE CRINKLED PAPER MEAT COVERS

Chase crinkled paper makes ideal covering material for meats and other articles because of its unusual strength, flexibility and resistance to wear and tear. It is obtainable in made to size covers, sheets or in yardage form, waxed or unwaxed.



SINGLE CRINKLED PAPER BOX AND BARREL LININGS

Chase Saxolin crinkled papers, waxed or unwaxed, offer complete protection against outside contamination. They help preserve freshness and keep contents fresh and clean.

MEAT packers and others have found in CHASE DURATEX the ideal barrel cover. It is dust and moisture-proof; it is strong and durable; it is economical and easy to handle; and last but not least, it actually dresses up the appearance of the barrel.

DURATEX is a specially prepared laminated paper consisting of two layers of heavy crinkled kraft . . . firmly bonded with a heavy layer of mastic compound. The result is an exceptionally strong, durable sheet that takes lots of abuse.

DURATEX covers come cut to shape and, if you wish, are attractively printed in a multiple of colors with your firm name or brand. To use them you merely place a Duratex cover over the top of the barrel, slide the hoop down, fasten in the usual manner, and you have a neat, good-looking container ready for shipping. Investigate the superior qualities of DURATEX . . . **SEND FOR FREE SAMPLES AND PRICES.**

CHASE BAG COMPANY . . . GENERAL SALES OFFICES, 309 W. JACKSON BLVD. . CHICAGO 6, ILLINOIS

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TOLEDO
GOSHEN**

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NEW ORLEANS
DALLAS
ST. LOUIS**

**NEW YORK
DETROIT
CLEVELAND
PORTLAND, ORE.**

**ORLANDO, FLA.
SALT LAKE CITY
DENVER
PITTSBURGH**

**BOISE
MEMPHIS
HUTCHISON
OKLAHOMA CITY**

**HARLINGEN, TEXAS
REIDSVILLE, N. C.
WINTER HAVEN, FLA.**





★ COMPRESSORS ... VERTICAL AND HORIZONTAL

★ CONDENSING UNITS

★ UNIT COOLERS

certainly

...you can have **VILTER**
REFRIGERATION EQUIPMENT
for essential CIVILIAN needs!

★ FRIGID BLAST FREEZERS

★ SHELL AND TUBE CONDENSERS

★ PAKICE EQUIPMENT

★ VERTI-BAY HARDENING ROOMS

★ ICE-MAKING EQUIPMENT

★ BRINE COILS

★ WATER COOLERS



▶ Vilter has never refused an essential civilian order for refrigeration equipment, a record that is highly significant in view of the tremendous Vilter program of war production in armaments and refrigeration for our armed forces... recognized by the award of the Army-Navy "E" and an additional star for continued production excellence.

▶ Vilter equipment is being produced TODAY for your essential needs in refrigeration. For Vilter engineers fully realize their responsibility in maintaining the efficiency and capacity of YOUR plant, that you may be in a position to continue serving increasing food needs both at home and abroad. This achievement, so important to you today, as in months past, is a tribute to Vilter's skill and experience, the enthusiasm and loyal cooperation of Vilter craftsmen, and possible only because of tremendous expansion in production facilities... facilities which will effectively work to your future benefits.

▶ Come to Vilter NOW for the solution of YOUR present and post-war refrigeration problems.

THE VILTER MFG. COMPANY

2118 South First Street

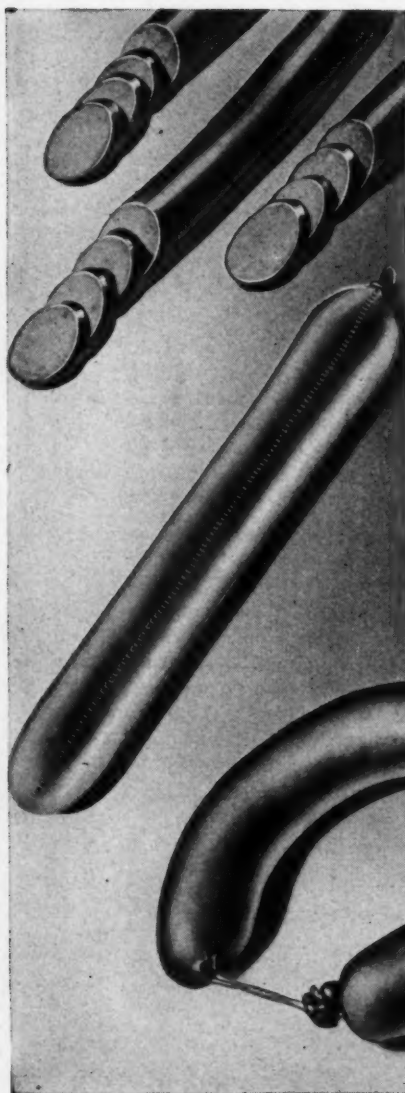
Milwaukee 7, Wisconsin

Offices in Principal Cities



Now's the Time to
CASH IN ON SAUSAGE . . .

and **ARMOUR'S NATURAL CASINGS** will help you do it!



Today, sausage is in the limelight. Rationing and shortages of many cuts of meat have given sausage an increasingly important place on the American dinner table.

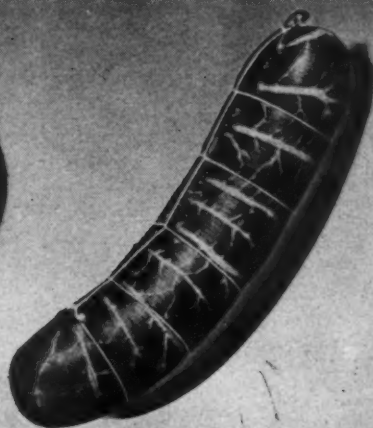
You can cash in on this new demand for sausage . . . and Armour's Natural Casings will help you do it.

These fine casings give sausage the firm, appetizing appearance that means extra sales appeal in the meat case. And they help seal in the fresh goodness of sausage . . . provide real protection against drying out.

There's an Armour Natural Casing for virtually every type of sausage . . . uniformly graded, carefully inspected.

We think we can help you cash in on the national demand for fine sausage.

Armour and Company



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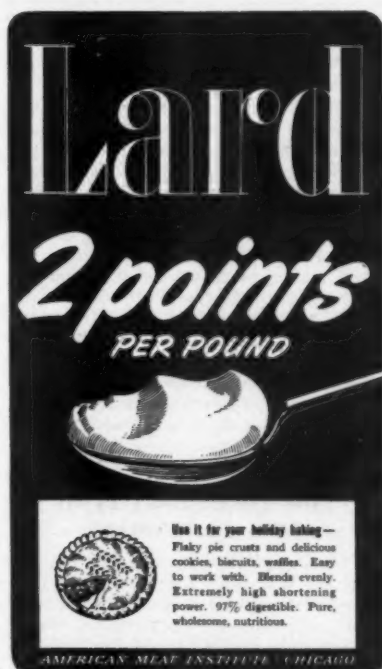
Lard to Get First National Support in Emergency Ads

LARD is on the march! Lard, one of the most important packinghouse products, will be promoted to the American housewife by the American Meat Institute in a national newspaper advertising program starting next week. This is the first time lard has ever been promoted for consumer use by the industry as a whole on a nationwide scale.

The lard advertising—400 line copy which will appear in more than 350 newspapers on December 16 and 22—will be a part of the AMI meat educational program. The first advertisement is reproduced on this page.

Because of the huge hog runs in recent weeks, the heaviest lard production on record is expected. In spite of the large demands of lend-lease for lard the domestic per capita consumption of lard must be substantially increased in excess of anything previously reached in this country in order to move the present large stocks of lard. Despite the reduction in ration points from 3 to 2 for lard recently, demand has been unsatisfactory and supplies have been accumulating at a rate to cramp the industry's storage space.

With an anticipated production of lard in 1944 of approximately 2,100,000,000 lbs., the meat packing industry faces an emergency. Immediate movement of lard into domestic consumption is of vital concern to all meat packers. They are urged to tie into the Institute's lard advertising sales campaign. The newspaper advertising is being accompanied by constructive publicity on



lard in newspapers, food news syndicates, and radio homemakers' hours. Retailers are urged to feature lard in their own advertising, and stress its value in point-of-sale merchandising.

Many people in the industry feel that this present situation represents the greatest opportunity for both meat packers and retailers of lard that has occurred in many years. The product is good. The supply is adequate. The present point value of lard—2—compares with a current point value of 5 or more for other shortenings.

STORAGE SITUATION IS TOUCH-AND-GO

The storage space situation is spotty, being very critical at some points such as St. Louis, St. Paul and some Eastern centers, but the decrease in hog slaughter this week may have relieved the tension somewhat, according to informed industry sources.

For a time early this week it had been believed that some emergency action might be necessary, such as a sharp and general cut in pork point values. It is reported that the Office of Defense Transportation suggested to WFA and OPA that a slash in point values for some foods would help considerably to relieve the jammed storage facilities.

Washington reports indicated that plans for relieving the situation had been completed by WFA and programs for conversion of cooler storage, transfer of commodities from freezer to cooler storage and compulsory movement of some meat items are said to be nearly ready.

More than 100,000,000 lbs. of miscellaneous meat items are now being held in storage by both government and private concerns, WFA reports. It is understood that one of the first orders would result in the movement of this meat to make place for a greater quantity of primal cuts. Movement of this meat has been limited because of point values. Even though most of it has a low value, the accumulation has been so great that holdings have increased sharply.

No Dumping of Army and FDA Food After the War

Plans are now being formulated by the government and the food trade to distribute during the demobilization period any government-held food supplies which may be on hand at the end of the war, Major Ralph W. Olmsted, deputy director of the Food Distribution Administration, told members of the National Food Brokers Association meeting in Chicago this week.

War food stocks held by the Army or by the Food Distribution Administration, the two principal government procurement agencies, or set aside for these agencies by the trade will be needed to help feed and rehabilitate peoples liberated by the allies, Major Olmsted said, and perhaps to relieve some spot shortages here at home. With the demand for American food in the immediate post-war period expected to be fully as great as during the war, an orderly disposition of food reserves will be both necessary and possible, he pointed out.

There should be no "dumping" of food as happened after the last war, Major Olmsted emphasized. "The government's aim will be to distribute war-accumulated food supplies where needed, making use of established trade facilities where available, and in a harmonious fashion designed to maintain stable prices and markets." We thought this could be accomplished best by a coordination of the activities of agencies interested in releasing food similar to the coordination which now exists in the purchase of food.

MORE WASTE PAPER NEEDED

The War Production Board, in an intensified drive to effect the salvage of sorely needed waste paper, has issued a call to industry for a year or more supply of obsolete files and records to help keep paper mills in operation in order that vital war needs may be met.

Such items as old files, ledgers and contents, correspondence, receipts, time cards, invoices, pamphlets, calendars, obsolete catalogs, books, etc., will do much to boost collection, WPB pointed out, and will help clear out offices of space-consuming records.

At the present time, paper board mills in the Chicago area are said to be operating with only a 3½-day supply of waste paper.

See Page 22 . . .

. . . for late news of interest to the meat packing industry.

November, With Record Kill, Was Meat Industry's Busiest Month

AMERICAN meat packers had the busiest month in the history of the industry in November when more hogs and more cattle were slaughtered in inspected plants than in any other period on record.

The full effect of the government's appeal for increased pork production was felt as the record 1943 pig crop moved to slaughtering plants handicapped by a shortage of manpower and other difficulties. During November the slaughter of hogs under federal inspection totaled 6,971,752 head, the greatest number ever killed in any single month. The November kill was 41 per cent greater than the October slaughter and 38 per cent above the corresponding period in 1942. The previous record hog kill was made in December, 1942 when 6,778,000 head were slaughtered under federal inspection.

Hog slaughter will be extremely heavy for at least two more months. Packers have been hard pressed for manpower to handle the huge runs arriving at the central markets and in some cases it has been found necessary to place an embargo on further shipments in order to give packers a chance to kill the carryover already on hand (see page 24). This has not been general but has occurred at a few markets. Packers are faced with another difficulty in the shortage of space for storing the vast amounts of pork resulting from the heavy slaughter. On December 1 it was reported that occupancy of freezer storage facilities during November reached a high of 92 per cent of capacity, and currently is around 90 per cent.

Eleven Months' Hog Kill

During the first 11 months of this year 55,864,613 hogs have been slaughtered under federal inspection compared with 47,118,991 head during the corresponding period in 1942.

While hog raisers were marketing record numbers in November, cattle producers were doing the same thing and as a result the cattle kill under federal inspection for that period was 1,289,603 head, breaking the previous monthly record of 1,280,000 head established in October, 1942. November kill was 15,069 head larger than the October, 1943 slaughter and 271,564 head greater than in November, 1942. Cattle slaughter in the U. S. has shown a consistent gain since last June. In the history of the meat industry there have been only four other months during which time the cattle slaughter has passed the 1,200,000 mark and two of these months were in 1918. A total of 10,526,288 head of cattle was slaughtered under federal inspection during

the first 11 months of this year. This compares with 11,364,966 head during the same period in 1942.

While the November slaughter of sheep and lambs under federal inspection at 2,369,955 head was 263,345 head smaller than in October, it was a new all-time record slaughter for the month and the third largest volume ever handled. Reports in the past few months have seemed to indicate that there has been a more or less general liquidation of sheep flocks in the West where operators have been suffering from the shortage of labor. With war industries and the draft taking large numbers of men in the lamb producing states, there has also been an increase in the number

(Continued on page 39.)

FDA EMERGENCY PLAN FOR CONTAINERS

Arrangements have been made by the War Food Administration to provide special emergency handling of meat industry requirements for containers of all kinds, including solid fibreboard, corrugated fibreboard and nailed wooden boxes, slack barrels and other essential containers. Pursuant to the emergency program, WFA has established a special office under the direction of G. P. Bates, FDA, 5 S. Wabash ave., Chicago 3, Ill., who may be reached by phone at Central 7340.

Packers may, by applying to this office, secure emergency consideration for containers if the need represents an actual, provable emergency. Relief may be obtained if a packer's inventory position on any class of containers for packing the present excessive hog runs has been reduced to a minimum that will cause serious interference with production. It is understood that an inventory position of ten days' supply or less is considered an emergency. The FDA plan may not be used to increase inventories beyond the position required for uninterrupted production during the heavy slaughter period.

Information to be reviewed by the WFA office in considering requests for relief includes the history of container orders (when placed, date specified for delivery, etc.), name of supplier, current inventory and expected container needs and a statement of the box manufacturer's position on the order, based on latest available information.

LOAVES AND MORE SAUSAGE BROUGHT UNDER MPR 389

SPECIFIC dollars-per-cwt. wholesale ceiling prices for meat loaves, liver sausage and liver products, sausage items made entirely from beef, Lebanon bologna, Polish sausage, minced luncheon and other lean-meat products were announced this week by OPA in Amendment 10 to MPR 389, effective December 14.

New schedules of base prices, without the additions permitted by the regulation, are as follows:

ALL BEEF SAUSAGE:

Frankfurters:

Sheep casings (S. C.).....
Hog casings (H. C.) or skinnies.....
Artificial casings (A. C.).....

Bologna and knackwurst:

Natural casings (N. C.).....
Artificial casings (A. C.).....

Salami:

Artificial casings (A. C.).....

Lebanon bologna:

Natural casings (N. C.).....
Artificial casings (A. C.).....

Loaves in artificial casings (A. C.), cardboard cartons or sealed packages of moisture resistant paper:

Type 1.....
Type 2.....
Type 3.....
Type 4.....

LIVER PRODUCTS:

Braunschweiger:

Sewed hog bungs (H. C.).....
Other hog casings (H. C.).....
Artificial casings (A. C.).....

Liver sausage, smoked:

Sewed hog bungs (H. C.).....
Other hog bungs (H. C.).....
Artificial casings (A. C.).....

Liver sausage, fresh:

Hog bungs (H. C.).....
Beef casings (B. C.).....
Artificial casings (A. C.).....

Liver cheese:

Artificial casings (A. C.), cardboard cartons or sealed packages of moisture resistant paper.....

Liver loaf:

Artificial casings (A. C.), natural casings (N. C.), cardboard cartons or sealed packages of moisture resistant paper.....

Liver pudding:

Beef casings (B. C.).....
Artificial casings (A. C.), cardboard cartons or sealed packages of moisture resistant paper.....

MISCELLANEOUS SAUSAGE:

New England:

Natural casings (N. C.).....
Artificial casings (A. C.).....

Minced luncheon:

Natural casings (N. C.).....
Artificial casings (A. C.).....

Berliner or Berlin:

Natural casings (N. C.).....
Artificial casings (A. C.).....

Polish sausage in hog casings, or skinnies:

Type 1.....
Type 2.....
Type 3.....

Precise specifications as to what shall constitute the ingredients of each of the items priced under the amendment, and of each type of each of the items, are set forth in the amendment.

The amendment brings under the labeling requirements of MPR 389 all the sausage and ready-to-serve meat items for which it establishes specific ceilings. However, the new items brought under MPR 389 are not required to bear labels satisfying the requirements of the regulation prior to February 21, 1944. The

(Continued on page 39.)

RECENT DEVELOPMENTS IN MEAT DEHYDRATION

DEHYDRATION of meat from the frozen state under high vacuum and dehydration by infrared radiation are two of the newest developments in the field of experimental meat processing.

The F. J. Stokes Machine Co. this week revealed some information about its low temperature or sublimation process of dehydration. F. M. Tiller, E. E. Litkenhous and Wilfred Turbeville of the department of chemical engineering, Vanderbilt University, recently reported on preliminary investigations of infrared dehydration of beef, pork and vegetables.

The dehydration process developed by the Stokes organization, in co-operation with Dr. Earl Flosdorf, assistant professor of bacteriology at the University of Pennsylvania, is similar to the sublimation method used in preserving blood plasma for the U. S. armed forces. In the Stokes pilot plant, it is reported, Dr. Flosdorf has produced dehydrated peas, carrots, string beans, limas, beets, coffee, cranberries and many other foods which Army officials and food experts have pronounced superior to foods treated by other dehydration processes. Pork dehydrated by the process, it is said, is actually more tender and flavorful than the fresh product.

Sublimation Process

Under the Stokes process, the food product being dehydrated becomes a very light, porous framework of its former self, since the water is removed while the food stands in trays, under vacuum within the low micron range, at a temperature of between 20 degs. and 40 degs. F. below zero. All that is required to reconstitute the food to its original form is to put back the water which is removed in processing. In reconstituting hamburger prepared by this process, care is taken that each particle of the dried product is well moistened and that the entire batch is of uniform consistency before cooking. If the product is to be eaten rare, only about one-fourth the cooking time ordi-

By Low Temperature Vacuum By Infrared Radiation

narily devoted to fresh ground beef is required.

The sublimation process of dehydration is said to be particularly useful in connections with food products in which delicate flavors and other elements are easily destroyed. It makes it possible to process the juices of fully ripened fruits, for example, right at the point where they are grown, retaining all the food values, flavor, appearance and other qualities.

Drying from the frozen state, first applied in the preparation of serums and other labile biologicals, was formerly an expensive operation, but the development of new equipment has greatly reduced the costs of the process. Four years ago, according to the Stokes company, the price of equipment required to desiccate 100 liters of blood plasma per week was \$20,000; at present it is less than \$5,000.

It is stated that research has now further reduced costs of processing and brought the application of the sublimation process to within the reach of the food industry, largely by reason of the development of new and more efficient types of high-vacuum pumps and gauges and equipment essential to this dehydrating method.

Proof of the Pudding

The dehydrated beef prepared by the Lyophile-Cryochem (Stokes) processes has some interesting characteristics which were revealed when a sample was kitchen-tested this week. The meat is ground to about the same coarseness as regular hamburger and the particles have more tendency to cling together and retain their shape than some types of dehydrated meat. The sample tested was packed in a vacuum tin labelled "Raw Ground Beef—Rare"

The dehydrated beef is grayish in color and has a pleasant aroma not unlike that of fresh ground meat. When rehydrated (in only 2 minutes) with half its volume of water, the meat retains its original color but the juice from it has a pinkish blood tinge. The meat molds well without binder.

Sample patties seasoned only with salt were cooked rare and well-done. When cut, the rare patty had a pinkish tinge not unlike that of rare hamburger and in flavor and odor was quite similar to lightly-cooked, fresh ground beef. The patty cooked well done was also comparable with patties made from regular hamburger. The cooked meat was tasted by a number of persons, all of whom considered it appetizing and

almost indistinguishable from fresh hamburger.

There was a slight tendency toward dryness in the cooked meat, probably due to the relatively low fat content. Some fat fried out during the cooking process.

Experiments with Infrared

The investigation of infrared dehydration of meat and vegetables was carried on in the chemical engineering laboratories at Vanderbilt University. Experimental dehydration was done in an oven with sheet metal walls. Insulating board was sometimes used to cover the top to restrict the air flow and raise the oven air temperature. General Electric 250-watt infrared reflector lamps were used in the experiments. The lamps were placed 5 to 6 in. apart on 60-deg. centers and this arrangement gave a heat density of about 2,500 B.t.u. per hour per square foot.

The pork and beef were cut into ¼-in. pieces and precooked at 165 degs. F. for 30 minutes. After draining the meat was placed on a screen in the oven. Air temperature in the oven was brought to a constant point prior to placing the meat in the oven.

Using oven temperatures of 187 degs. F. for beef and 192 degs. F. for pork, dehydration was completed in about 20 minutes for beef and 22 minutes for pork. The pork originally contained 2.04 lbs. water per pound of dry solids and the beef 4.16 lbs. of water per lb. of dry solids. Precooking reduced the moisture contents of the pork and beef to 1.11 and 1.39 lbs. of water per lb. of dry solids. In complete dehydration the moisture content was reduced to about .03 or .04 lb. per lb. of dry solids.

The dried products rehydrated in about 15 minutes to the same moisture contents that they had after precooking. Much of the rehydration occurred in the first 5 minutes.

It is reported that the dried meat had good flavor and appears to have good keeping qualities.

AUSTRALIA RATIOS MEAT

Meat rationing for civilians in Australia will begin January 1, 1944, to insure equitable distribution, Prime Minister John Curtin has announced. The ration is expected to be 2½ lbs. for each person over nine years of age and 18 ounces per person under that age. Curtin said that per capita consumption of meat was increasing and Australia also was providing meat for troops in the Middle East and contributing to Britain's home supply.

Meat Board Chairman Says Industry Faces Future With More Ammunition

DECLARING that in the two years since Pearl Harbor, the live-stock and meat industry has shown its ability to meet the demands of war, Harry W. Farr, chairman of the National Live Stock and Meat Board, stated at the semi-annual meeting of the board in Chicago last week that the industry must be ready to cope with post-war problems and to hold its high place in the food field when hostilities cease.



H. W. FARR

"Most of us remember what happened after World War I," said Mr. Farr. Meat consumption went down. Other foods in all too many cases, took the place of meat in our meals. Many interests were flooding the nation with anti-meat propaganda. It took years for our industry to recover from these and other things that proved harmful to all branches of our industry.

"I am more hopeful concerning what may happen when the present war is over. There are several reasons for my optimism. In the first place the government hasn't advocated 'meatless days,' such as we had in World War I. We haven't heard as much about meat substitutes.

Better Appreciation of Meat

"Then too, our people have a better appreciation of the value of meat in the diet. At the time of the first World War, most people thought of food only as something to satisfy hunger. They didn't consider food in terms of its nutritional value. Today, homemakers and consumers generally, know that our meals must supply those elements which build strong healthy bodies. And they know the food value of meat.

"I think that the National Live Stock and Meat Board can take credit for this changed attitude. Through research it has discovered the value of meat in the diet. Just twenty years ago this week, the board's directors made the first appropriation for meat research. Those directors saw the need for meat studies. Little was known about the value of meat as a source of protein, minerals and vitamins. Little was known about the value of lard except that it furnished energy. We didn't have the facts on hand so as to fight the propaganda being waged against meat.

"This research work has been carried on at colleges and universities. The first research was started at the University of Rochester in New York. In all, we have conducted meat studies at 17 different institutions in ten states.

"Those studies have meant much to the live-stock and meat industry. They have shown us the value of meat as a source of protein, of iron, of phosphorus, of vitamins and of energy. They have shown us that lard furnishes many factors necessary for growth and the health of the skin.

"It's very fortunate that we have these facts. It has made it possible for us to fight for meat and to refute anti-meat propaganda whenever it comes to our attention.

"But we're doing more than fighting for meat. The facts about meat are being put to good use in our nutrition program, in lectures and demonstrations and in meat literature. I am gratified to see the progress of our meat program for the armed forces. The work in the Army has been extended to the Navy. Members of the Board's staff are taking the facts about meat to Army camps, Naval stations and air service posts. The lessons concerning the cutting, cooking, serving and conservation of meat are being put to use by the armed forces.

"We're using the facts about meat in a national nutrition program. We're using them in helping to solve the problems of the homemakers in connection with meat rationing."

Spiking Food Faddists' Guns

Mr. Farr stated that a good job has been done in the past few months in exposing the attempts of some food economists and food faddists who would replace meat in the diet with grains, cereals and other foods. Mr. Farr declared:

"These foods have their place but not as meat substitutes. Our people want meat. They don't want other foods in its place. And they don't want 'synthetic' steaks.

"We have been told by these food economists that feeding grains to live-stock is an inefficient practice—that it's more efficient to consume them direct. They forget that the livestock industry is the backbone of this nation's agriculture. This industry will never favor any policies which will hamper its operations—not while 55 per cent of our land is devoted to grass—not while more than 70 per cent of our land is suitable only for the production of live-stock.

"Our livestock and meat industry must be continually on guard. We have a product which has demonstrated its value in America's meals. We must continue to fight for meat. We must stand firm against any and all threats against the industry. I say that, not for any selfish reasons, but because I think we realize that the future of this industry is closely linked with our national welfare, and with the health and well-being of 134 million consumers."

Correct Relationship of Canner-Cutter and Boneless Beef Prices

The Office of Price Administration this week corrected the differential between the wholesale price of carcass beef of canner and cutter grade and the wholesale price for boneless beef for use in Army canned meat. The change was made in Amendment 35 to RMPR 169 and will become effective Dec. 13.

Under the amendment there will be a reduction of 25c per cwt. in the maximum price for carcass beef of cutter and canner grade, forequarters and hindquarters derived from canner and cutter steers and heifers and for kosher forequarters derived from carcass beef of canner and cutter grade. Steer or heifer carcasses or sides of canner and cutter grade will have a base price of \$12.25 and forequarters and hindquarters will have the same base maximum. Kosher forequarters of canner and cutter grade will have a base ceiling of \$13.00.

The amendment also permits an additional charge of 25c per cwt. on sale of boneless beef for Army canned meat where the seller uses V-1 Army flare boxes meeting government specifications.

OPA explained that last July the car-load discount of 50c per cwt. on which the differential between the two types of beef was based was cut to 25c. This narrowed the margin between cutter and canner grade carcasses and boneless beef for Army canned meat to an extent that was not justified by cost data. However, the price for boneless beef for Army canned meat was considered fair and in proper relationship to prices already established for a large number of processed beef items. This normal relationship would have been destroyed had the boneless beef price been raised to increase the spread between cutter and canner grade carcasses and boneless beef.

AMI PROMOTES BLOOD DONATION IN INDUSTRY

The American Meat Institute at the suggestion of Major General Norman T. Kirk, Surgeon General of the U. S. Army, has launched a nation-wide campaign in the meat packing industry to promote the donation, by packinghouse officials and employees, of human blood from which plasma is processed, on the basis of "one pint for every star in each company's service flag."

"This," said the Institute, "is a fighting slogan with a personal meaning. Plasma has saved the lives of thousands of American soldiers, sailors, marines and coast guardsmen. But thousands (maybe the man who used to work with you) will die in the battles immediately ahead unless millions of units of plasma are available to them when and where they need it. The nation's quota for 1944 is 4,000,000 pints. . . .

Maintenance for the Curing Department

AS a result of the huge recent gains in hog slaughter, record amounts of meat are now being cured in the nation's meat plants. In many instances, curing as well as killing facilities are being taxed to the utmost. Indeed, some plants have found that their available curing cellar equipment falls short of the current processing requirements.

This condition has resulted in increased orders placed for additional tierces, barrels, vats, bacon boxes, automatic and hand operated pickle pumps and other equipment used in the curing cellar. The swollen demand from packers finds manufacturers of these items, in many instances, hard put to fill orders promptly on account of the press of war work. It becomes immediately apparent that it behooves the plant superintendent to take extremely good care of the curing equipment he now has on hand, through proper cleaning, reconditioning and, in some cases, painting.

While much of the equipment in the curing cellar is of wooden construction, there are several items of metal which, if not properly handled, will suffer seriously from abuse and improper cleaning practices. Some of these types have been covered in previous maintenance articles in THE NATIONAL PROVISIONER.

Several types of pickle pumps are used in curing. One of the most common today is the automatic pump, which is electrically operated. Such pumps are used to pump pickle solution into the cuts of meat. The solution has a corrosive effect on metal; this fact makes it very important that the pump should be thoroughly cleaned at the end of each day's operations. A leading manufacturer of this type of equipment suggests that users of pickle pumps should fill a tierce with hot water, put the suction hose in the tierce, tie the hand valve open, and flush the pump. A medium sized Chicago plant flushes and cleans the pumps at the end of each day with live steam and very hot water. This cleaning operation is important



PICKLE PUMP AND NEEDLE REQUIRE FREQUENT ATTENTION

because the pump is made of brass, which is attacked by the pickle solution. Keeping this part of the pump in good shape is more important now than ever before, with brass one of the critical

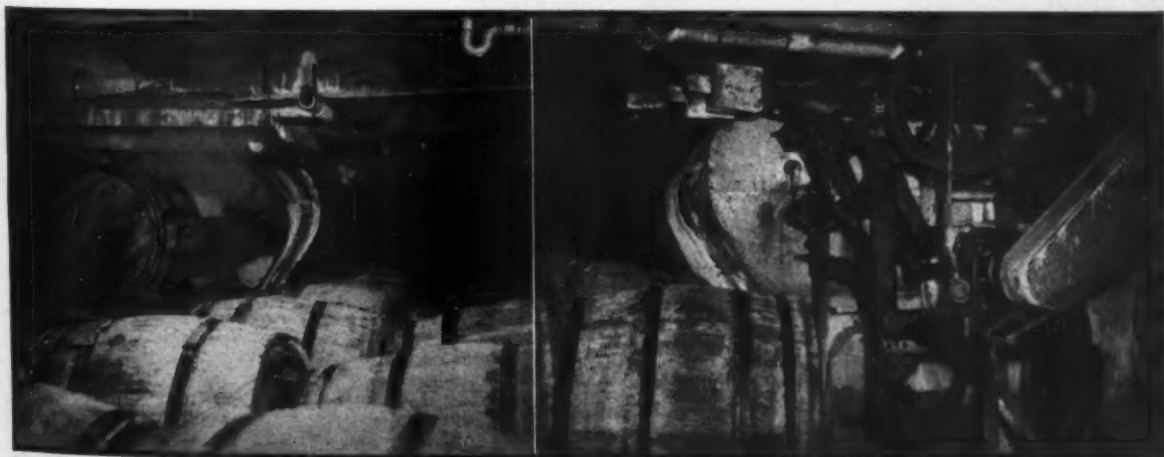
materials of war and at present almost impossible to obtain for civilian use.

Periodically the framework of the pump, which is made of iron, should be thoroughly cleaned and given a good coat of paint to prevent rust and corrosion. The Chicago packer previously mentioned reported that until recently he had been painting his pumps with an aluminum paint, which seemed to give better protection than other paint. At present, aluminum paint is not obtainable but a substitute product is available.

When cleaning the pickle pump, the operator should not forget the needle. This part is usually made of nickel-plated metal, stainless steel or other non-corrosive metal. Despite this construction, however, the needle should

TWO VIEWS OF VAT WASHER

Photo at left shows vat washer in action. Vat moves up slide into machine, where live steam and hot water do cleaning with the aid of two revolving brushes. Vat revolves while one brush scours inside and the other cleans outside surface. At the right is shown the operating mechanism of the vat washer. Chain drives should be kept oiled, belts should be checked, and electric motor kept clean for maximum efficiency. Note safety shield on drive belt where workers must pass.



receive a thorough cleaning at the time the pump is being steamed or washed.

The entire pump assembly should be kept in tip-top mechanical condition for prolonged life and the most satisfactory operation. The previously mentioned packer has his own mechanical department repair pumps which need attention. The same department is capable of fabricating many of the necessary replacements, thus circumventing the present tight replacement problem.

Much of the equipment used in the curing cellar is made of wood. While replacements of wooden equipment are not so difficult as those of metal, other factors must be taken into consideration. Repairs on bacon boxes, barrels

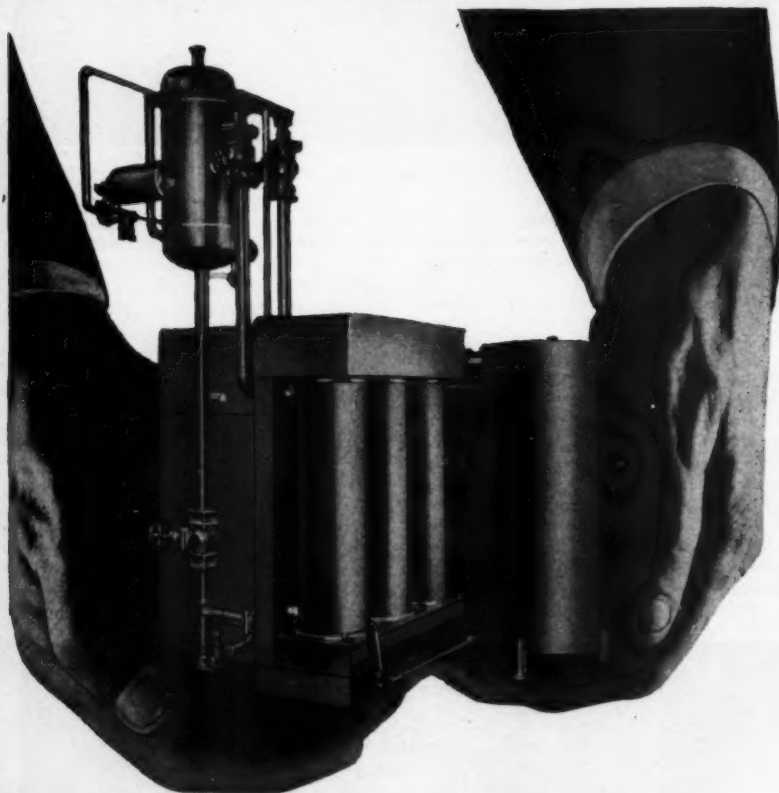
and tierces may be made in the plant's cooperage department. The need for cleanliness is even more pronounced as far as wooden equipment is concerned, since the material is of an absorbent nature. When wooden containers are emptied after meat has been cured, they should be checked for needed repairs. If reconditioning is needed, the containers should be sent to the cooperage department for overhauling.

Cleaning of the wooden containers is best accomplished through the use of live steam and hot water. Vats, which are difficult to handle on account of their size, should be cleaned in a vat washer made for that purpose. This piece of equipment (see photos) pulls

the vat in a horizontal position, up an inclined ramp into the washing compartment, where it is cleaned both inside and out, with steam and hot water through the action of revolving brushes. After this operation, the vat should be allowed to stand over night so that it will "sweeten up." With the aid of the mechanical vat washer, it is possible to clean about six vats per hour without difficulty.

In the cleaning of vats, it should be remembered that vat covers should also receive a very thorough scouring. These covers, used to hold the meat below the level of the brine in the vat, will soon become sour unless they are thoroughly washed, scalded and allowed to dry. With proper cleaning and maintenance, the useful life of curing cellar containers may be prolonged for many years.

Here is the Modern Answer to Better LARD Processing!



Today—old fashioned lard making methods are out. To handle the increasing lard production and to meet Army and Government specifications in lard processing, you need Votator continuous equipment. It assures absolutely uniform lard always.

Votator not only gives you lard with improved whiter color, smooth texture, and just the right plasticity—it will banish "summer complaints." The Votator practically eliminates separation. You'll have no more grainy lard—no excessive moisture.

Votator is sanitary, fully enclosed—under mechanical

control at all times. Available in two models—Senior Votator with capacity from 9,000 to 11,000 lbs. of lard per hour—and Junior model, capacity 3,000 to 4,000 lbs. per hour.

Get all the reasons why you should process your lard with Votator equipment. Write for free booklet, "Improving Lard."

THE GIRDLER CORPORATION
Votator Division • LOUISVILLE, KENTUCKY

The VOTATOR A Continuous, Closed Lard Making Unit

AMI SERVICE RECOGNIZED

A certificate of appreciation has been awarded the American Meat Institute by Marvin Jones, War Food Administrator, in recognition of outstanding service in connection with the "Food Fights for Freedom" program of education.

Aware of the importance of food on the home front, the War Food Administration asked the American Meat Institute to distribute 235,000 sets of consumer kitchen pin-ups to retail food handlers. These kitchen pin-ups, 100 in each set, were later distributed to housewives. The Institute made its distribution through 400 local chairmen.

In the kitchen pin-up, the War Food Administration asked housewives to pledge themselves: "To produce as much food as you possibly can—on the farm, and in the victory garden."

"Conserve your food! By wasting nothing; cleaning the plate. By preserving food in your home. By substituting plentiful for scarce foods. By serving the right foods for strength and health."

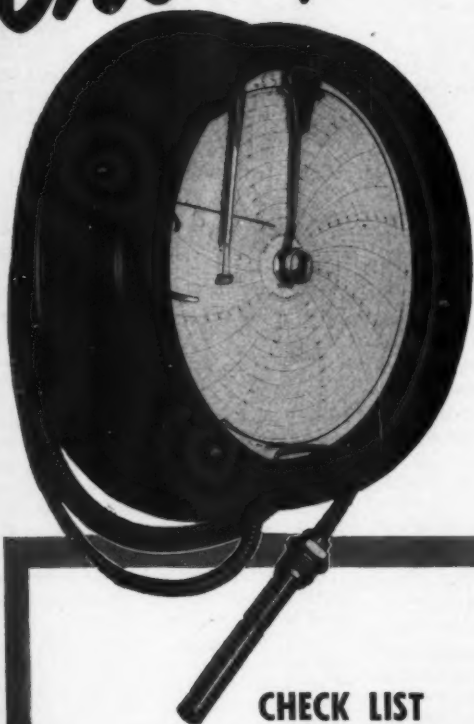
"Share your food! By sharing it willingly with our fighting men and fighting allies. By accepting rationing cheerfully. By buying no more rationed food than you really need."

"Play square with food! By always turning in your stamps when you buy rationed foods. By paying no more than top legal prices."

PROMOTE "PIG IN POKE"

The Washburn Crosby Co., makers of Gold Medal Flour, in large advertisements to appear in the *New York News*, January 9, and in the February issue of *Ladies' Home Journal*, *Better Homes & Gardens*, *Successful Farming* and the *Country Gentleman*, will feature "Pig in a Poke," which is a combination of pork sausage and Yorkshire pudding. Twenty-three million copies of the recipes will be published. In addition, the recipe will be promoted continuously on various radio programs.

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**to improve your
production through
temperature records!**

CHECK LIST

A few major temperature points where records from Foxboro Temperature Recorders often reveal opportunities for important production improvements:

SCALDING TANKS	STILLS
STORAGE ROOMS	RETORTS
SMOKEHOUSES	COOKERS
DEHYDRATORS	COOLERS
HARDENING ROOMS	
WATER SUPPLY, HOT AND COLD	



A STAR IS ADDED . .

For continued outstanding production, The Foxboro Company has won renewal of the Army-Navy "E" Award.

Is it worth a few minutes of your time to stop important losses in your output, wastes of fuel, or spoilage of materials? All you need to do is review the critical temperature points in your equipment, and make sure you're getting daily records that "show up" such production losses!

No matter what step in your operation demands uniform temperature, Foxboro Temperature Recorders will automatically give you exact information to save quality-variations, spoilage and re-runs. Their ultra-sensitive thermal system reacts instantly to slightest temperature deviations. Their light, strong mechanism "writes it down" accurately for years, without attention except routine chart changes.

The Foxboro Temperature Recorder is one instrument you can always depend on. Precision-engineered for accuracy, endurance and trouble-freedom, it gives the facts at minimum cost per year! Write for full details in Bulletin 198-2. The Foxboro Company, 148 Neponset Avenue, Foxboro, Massachusetts, U. S. A.

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COME TO SPECIALTY!**

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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2021 GRACE ST., CHICAGO, ILL.

Greater Animal Fat Production Aids in Tight Supply Situation

By W. J. CRUTCHER

Chief, Edible Oils Division, Fats and Oils Branch
Food Distribution Administration
War Food Administration

ENTRY of the United States into World War II brought many far reaching problems affecting fats and oils.

From the standpoint of supply, one of our first problems involved the replacement of huge losses in imports from areas in the zones of hostilities. Of particular importance were coconut, palm kernel and palm oils from the Far East. These imported oils had been a substantial part of our raw material supply for the manufacture of edible vegetable oil products. In addition, they were used in a wide variety of industrial products and normally supplied about 25 per cent of our fats and oils requirements for soap making. Our annual imports of these oils in pre-war years averaged over 1,000,000,000 lbs.

With this loss of imports came an increased demand for fats and oils to produce implements of war, to feed our rapidly expanding armed forces and to supply our allies.

That this dual problem of import losses and increased demand has been met is a tribute to American ingenuity and to the spirit of cooperation on the part of American industry and agriculture.

Fat Needs Have Risen

In normal years, the annual consumption of fats and oils in the United States—for both edible and inedible purposes—was about 10,000,000,000 lbs. Since our entry into the war, requirements have risen to about 11,700,000,000 lbs., even after screening as to essentiality of end uses.

While the production of animal fats and oil bearing seeds in the United States has been increasing some prior to Pearl Harbor, it became immediately apparent that considerably greater supplies must be found to meet minimum wartime requirements. Our domestic producers answered in a way which was extremely gratifying. The production of animal fats has been increased substantially in this country and, with a larger production of oil-bearing seeds, plus some imports from our allies and neutral nations, it has been possible to meet essential wartime requirements. Working inventories of fats and oils at times have reached rather low levels, but by eliminating non-essential uses, by rationing, and by allocating the available stocks to the more important uses, all essential needs have been met.

It is interesting to compare the figures on supplies of the principal rendered animal fats expected to be available in the 12 months ending October

1, 1944, with the average annual production for 1938 through 1940.

Lard is produced in greater quantities than any other rendered animal fat and is expected to comprise about 28 per cent of the total allocable supply of all fats and oils in the next 12 months. Its production is expected to exceed 3,100,000,000 lbs. or about 1,100,000,000 lbs. more than the average production during the three prewar years.

More Tallow and Grease

A substantial portion of our animal fat supply consists of inedible tallow and grease. Production of these raw materials during the next 12 months is expected to total 1,600,000,000 lbs. compared with the prewar average of 1,144,000,000 lbs. per year.

Edible tallow also fills an important part of our wartime requirements and production next year is expected to reach 280,000,000 lbs. compared with the 1938-40 average of 207,000,000 lbs.

Rendered animal fats, therefore, are expected to contribute to our total requirements next year about 1,600,000,000 lbs. more than the average annual prewar production.

Where and how is this large increase in the production of animal fats being used in the wartime economy?

Lard, of course, plays an important part in supplying the food requirements of civilians under rationing. Also it has become increasingly important in supplying our armed forces and our allies.

Substantial quantities of lard have been allocated to Latin American countries by the FDA.

Another important use of lard at present is in the industrial field, to replace the loss of imported coconut and palm kernel oils in the manufacture of soap for household purposes and a variety of important industrial uses. Lard has characteristics similar to those of tallow, making it readily usable as a soap fat. It yields the same amount of glycerine as the best grades of tallow, and glycerine is one of our most important raw materials right now.

How Fats Will Be Used

Inedible tallow and grease are being used mainly in the production of household and industrial soaps, and it is expected that 1,200,000,000 lbs. probably will be used in other industrial fields, directly and indirectly related to the war effort. For example, about 180,000,000 pounds are expected to be used in the production of special lubricants and greases, in metal working compounds, in cutting oil emulsions, as lubricants



Speaking bluntly, the lives of millions of fighting men are in **YOUR** hands! They need **EXPLOSIVES**—bombs, shells, bullets, mines and torpedoes—and can only have them in the quantities they need, if you recover the fats and oils that are finding their way into drains and sewers.

It's a challenge from our Government, that *must* be met by every home, institution, abattoir, packing establishment and food processing plant in America. It can't wait . . . it is urgent! **FATS** mean **GLYCERINE**, and **GLYCERINE** means **EXPLOSIVES**.

Today, efficient recovery methods can also mean **EXTRA PROFITS** for you, in addition to helping to shorten the war. You get the advantage of the top price that the Government is paying for fats and oils. You **SAVE** on the continual plumbing expenses that are present when fats and oils are allowed to clog up your sewers.

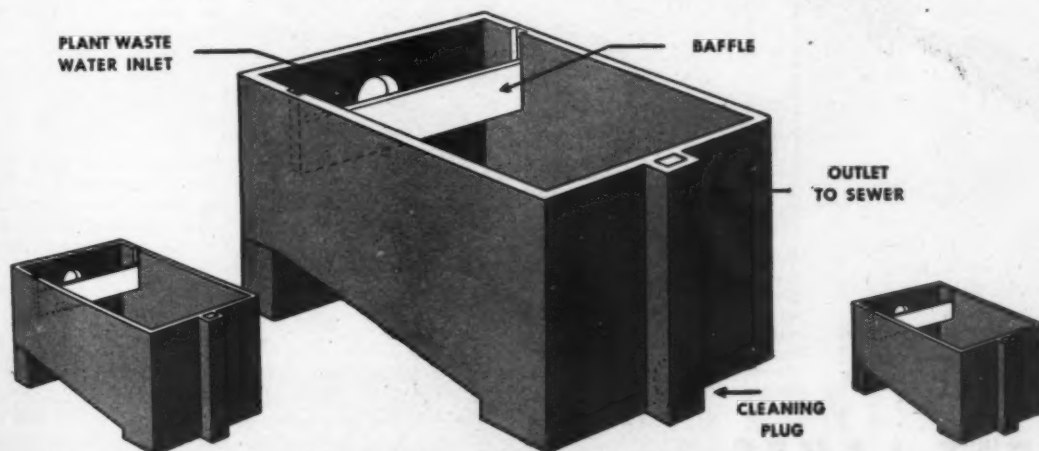
HOTTMANN—prominent for more than a quarter of a century in the food equipment field—is ready to help you do the job quickly, simply, efficiently and economically, with the newest addition to its catch-basin line—

The Victory Fat Recovery Basin

It is—

- Available immediately without priority or red tape
- Made of non-critical materials
- Completely sanitary
- Moderately priced
- Made in sizes to suit your plant requirements
- Built for years of service

Write or wire today for full particulars.



THE HOTTMANN MACHINE COMPANY

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for drawing out cartridge cases, for wire drawing and for other uses.

About 75,000,000 lbs. are allocated tentatively for the production of technical soaps for use in processing leathers and textiles. Another 75,000,000 lbs. of the best grades are scheduled for use in the making of a special soap needed in synthetic rubber production. (Synthetic rubber is a chemical combination of two organic liquids—butadiene and styrene. These liquids must be brought together in a water emulsion to produce the rubber formation, and tallow soap of certain specifications is the most satisfactory emulsifying agent). The remaining 70,000,000 lbs. of inedible tallow and grease are expected to be used in the preparation of warfare chemicals, in anti-freezes, carbon paper, typewriter ribbons, antiseptics, manufacture of water repellent fabrics, pharmaceuticals, soldering flux, felt, flotation reagents, mold dressings, fungicides, and adhesives.

Most of the edible tallow production will go into the manufacture of edible products, including shortening and margarine. It is estimated that these uses will consume some 181,000,000 lbs. during the next 12 months. About 99,000,000 lbs., however, is allocated for the making of soap, much of which will be the technical grades to be used in the manufacture of synthetic rubber. The available inedible tallow of satisfactory grade will not supply the needs of the rubber program.

These figures show that the animal fats we have are serving vital wartime needs. However, we can use to advantage much more than are in immediate prospect. While there will be more lard than is necessary for edible purposes in the United States, all we produce is needed to replace lacking coconut and palm oil supplies and to supplement insufficient supplies of tallow. Every pound we produce can be applied to the production of essential materials, on the available quantity of which the length of this war may easily depend. Therefore, it is important that industry study yields very carefully, both from the standpoint of the percentages produced from the live weight of animals and from fats tanked.

Industry can contribute to the needed supplies by recovering all possible fats from livestock dressing operations, and by eliminating any waste of fats at processing plants, branch houses, and other distributing agencies. In wholesale and retail channels, some dealers may not be fully aware of the vital importance of the conservation and recovery of animal fats in the interest of the war effort. This information can be given them by salesmen and in other means of contact.

The household fat salvage campaign is seeking to recover at least 230,000,000 lbs. of fats during the coming year. The success of this program will depend to a great extent upon the interest and enthusiasm of retailers because they are

in a position to influence household consumers directly. Meat packing companies and renderers, through their representatives, may be able to create and increase such dealer interest and enthusiasm.

In view of all these needs, the War Food Administration, appreciating fully the cooperation of industry thus far, asks that the recovery of animal fats be followed with vigilance in 1944.

Coast Packer's Retail Leases Draw OPA Fire

OPA approved the percentage of gross income retail store leasing arrangement for which the James Henry Packing Co., Seattle, Wash., has been indicted in the federal district court. O. B. Joseph, president of the company, declared in answer to the price agency's charges that the firm used this device to evade price ceiling regulations. He stated that while the leases were legal and valid, the company had already acted to cancel them. Almon Ray Smith, attorney for the company, issued the following statement:

"We are very firmly of the opinion that the OPA is in error in charging the company with price evasion. We do not question its power to prevent us leasing and operating retail markets by regulation and directive, but in doing so it destroys an industry which distributes graded and inspected beef to the public at no increased cost, and benefits all concerned."

Assistant U. S. Attorney Allan Pomeroy declared that the company leased the retail stores from various dealers whom they supplied with meat. The lease was in the form of an agreement whereby the individual dealer, who owned the store, acted as manager. Under the terms of these leases, the dealers were to run the business and pay to the packing company 10 per cent of the gross income, retaining 90 per cent for their managerial services, he said. Pomeroy said that after the company was warned, it reduced the percentages from 10 to 7 in some instances, and 6 in others.

A. J. Krauss, district OPA director, said that the charges had been brought against the James Henry company in justice to other packers and retail meat dealers in the area after they had sought OPA advice.

HIDE EXPORTS HALTED

Exportation from Ecuador of all crude hides, dry or salted, and of all prepared hides and leather except snakes, iguana and lizard skins, has been prohibited, according to the Department of Commerce. This action cancels a previous decree which established maximum quarterly quotas for exports of crude and prepared hides and skins to the United States.

Required by FDA; furnished by GREAT LAKES



Great Lakes Ingredient Brander are exceptionally easy to use, effective and economical in operation... they answer all ingredient labelling problems and meet all FDA and OPA requirements.

Above: Electric Burning Legend Brand with quickly interchangeable dies.

INGREDIENTS: BEEF CHEEKS, BEEF, BEEF TRIPE, WATER, CORN FLOUR, BEEF WEASAND MEAT, PORK, PORK FAT, BEEF HEARTS, SALT, REFINED CORN SUGAR, FLAVORINGS, ONIONS, SODIUM NITRATE, AND SODIUM NITRITE

Quickly interchangeable ingredient lists set up in few minutes to comply with any changes in formula and product.

GREAT LAKES
STAMP & MFG. CO., INC.
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One brander is all you need to meet all FDA and OPA ingredient labelling problems.

The story of the traveling oasis

It started in America. It traveled by train—boat—plane—truck.

It was bounced about, knocked around. It was even *sat* on for hours!

Then, months later, it became a life-saving oasis for a pair of stranded U.S. fliers.

You've guessed by now what it is—a can of drinking water! A flat can with a wax-sealed top and a special inner lining that keeps water pure *indefinitely*. Part of a pilot's seat pack, it's opened for emergencies only.

Perhaps you've also guessed why this precious water is packed in cans. Cans are sturdy. They're proof

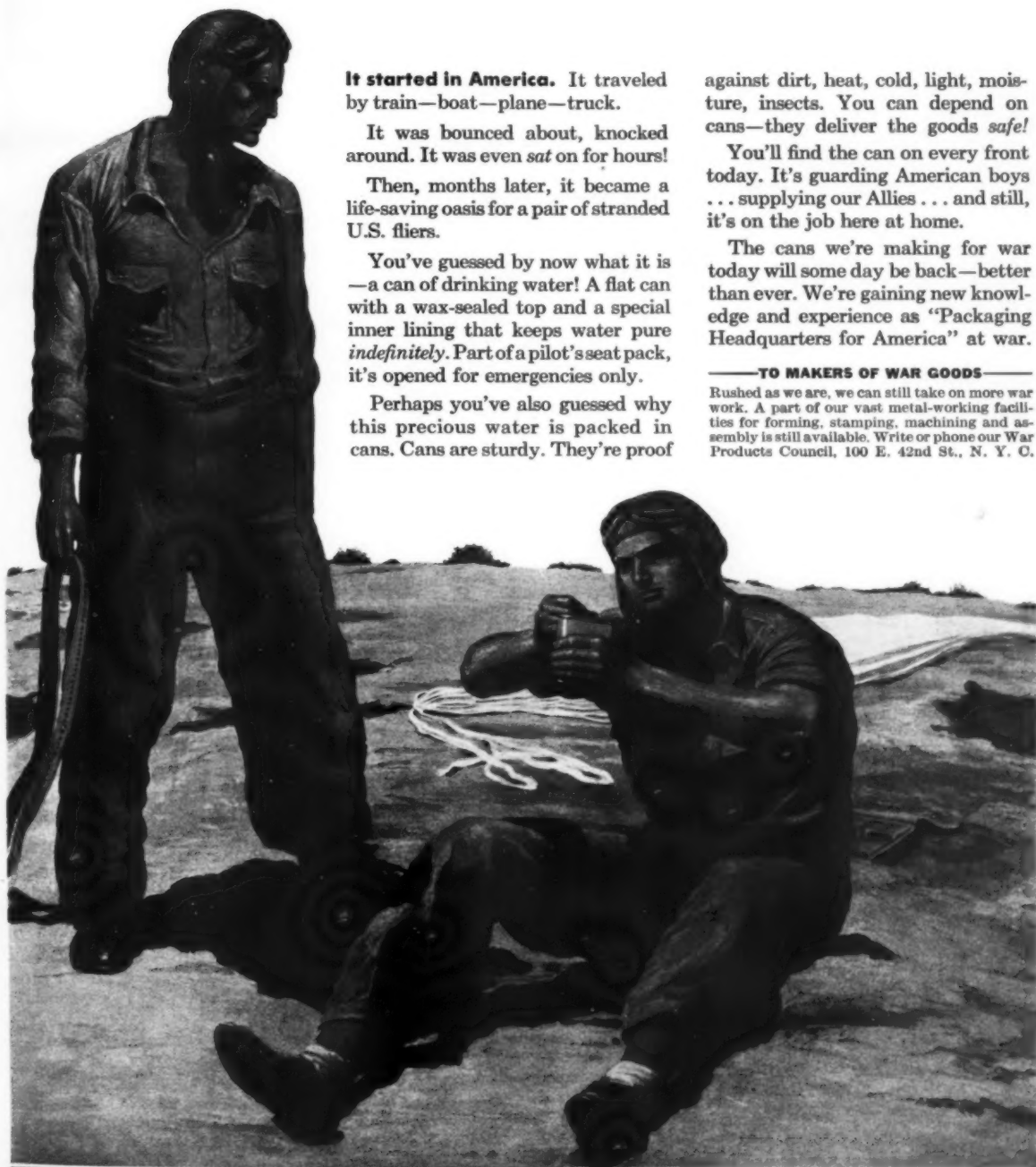
against dirt, heat, cold, light, moisture, insects. You can depend on cans—they deliver the goods *safe*!

You'll find the can on every front today. It's guarding American boys . . . supplying our Allies . . . and still, it's on the job here at home.

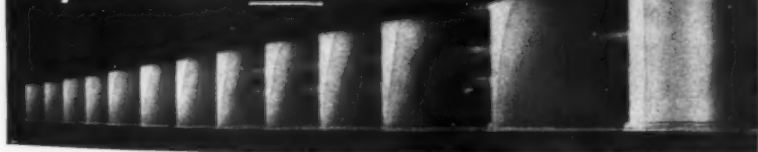
The cans we're making for war today will some day be back—better than ever. We're gaining new knowledge and experience as "Packaging Headquarters for America" at war.

—TO MAKERS OF WAR GOODS—

Rushed as we are, we can still take on more war work. A part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 E. 42nd St., N. Y. C.



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CHEMICAL COMPOSITION AND NUTRITIVE VALUE OF CARCASS AND CUTS FROM INTERMEDIATE HOG

By O. G. HANKINS and N. R. ELLIS, U. S. Department of Agriculture

The Department recently issued an article on "The Physical Composition of the Dressed Carcass and Cuts in Relation to Live Weight of the Hog of Intermediate Type," (see THE NATIONAL PROVISIONER of July 24, page 18), in which percentages of separable fat, lean, bone, and skin of 64 carcasses and their cuts were presented.

For those interested in details of nutritional qualities, information on chemical composition is a necessity. The dressed carcasses as well as one ham from each of the 64 hogs were subjected to chemical analysis. Loins, full-cut shoulders, bacon, and skinless back fat from moderately large numbers of hogs representing the entire group were analyzed.

Table 1 shows chemical composition of edible portion of dressed carcasses and primary cuts. In Table 2 are estimated weights for carcasses, cuts and edible meat. The numbers of calories per pound "as purchased" and on an "edible meat" basis are given, as well as protein per pound of edible meat.

TABLE 1.—CHEMICAL COMPOSITION OF EDIBLE PORTION OF CARCASSES AND CUTS

Cuts and components	Number of hogs	175 pounds Per cent	Live weight at slaughter 200 pounds Per cent	225 pounds Per cent	250 pounds Per cent
CHILLED DRESSED CARCASS					
Ether extract (fat).....	63	46.01	49.27	52.54	55.80
Protein.....		11.81	11.01	10.22	9.42
Moisture.....		41.81	39.43	37.05	34.68
Ash.....		0.59	0.56	0.53	0.49
HAM					
Ether extract (fat).....	63	29.12	32.36	35.50	38.82
Protein.....		15.38	14.68	13.99	13.29
Moisture.....		54.81	52.47	50.14	47.80
Ash.....		0.81	0.75	0.70	0.64
LOIN					
Ether extract (fat).....	44	25.97	28.02	30.08	32.14
Protein.....		16.61	16.11	15.60	15.09
Moisture.....		57.00	55.33	53.65	51.98
Ash.....		0.81	0.79	0.77	0.73
SHOULDER, FULL CUT					
Ether extract (fat).....	26	33.85	36.90	39.94	42.99
Protein.....		13.78	13.09	12.40	11.72
Moisture.....		52.00	49.70	47.41	45.12
Ash.....		0.67	0.65	0.63	0.61
BACON					
Ether extract (fat).....	35	51.45	57.18	62.02	66.65
Protein.....		10.42	9.12	7.83	6.54
Moisture.....		37.76	33.47	29.18	24.89
Ash.....		0.48	0.43	0.38	0.33
BACK FAT, SKINNED					
Ether extract (fat).....	42	87.74	89.21	90.68	92.15
Protein.....		2.62	2.29	1.96	1.63
Moisture.....		9.15	8.27	7.39	6.52
Ash.....		0.11	0.10	0.10	0.09

TABLE 2.—WEIGHTS AND CALORIC VALUES FOR CARCASSES AND CUTS

Cuts and components	Unit	175 pounds	Live weight at slaughter 200 pounds	225 pounds	250 pounds
CHILLED DRESSED CARCASS					
Total weight.....	pounds	139	158	178	197
Edible meat ¹	pounds	107.5	124.5	142.5	160.9
Protein per pound edible meat.....	pounds	.12	.11	.10	.09
Calories per pound edible meat.....	number	2092	2211	2330	2449
per pound as purchased.....	number	1618	1742	1869	2000
HAM					
Total weight, one ham.....	pounds	13.90	15.60	17.30	19.01
Edible meat, one ham.....	pounds	11.75	13.28	14.78	16.32
Protein per pound edible meat.....	pounds	.15	.15	.14	.13
Calories per pound edible meat.....	number	1467	1588	1707	1827
per pound as purchased.....	number	1241	1350	1458	1569
LOIN					
Total weight, one loin.....	pounds	9.81	10.55	11.29	12.02
Edible meat, one loin.....	pounds	7.60	8.23	8.87	9.50
Protein per pound edible meat.....	pounds	.17	.16	.16	.15
Calories per pound edible meat.....	number	1359	1439	1511	1583
per pound as purchased.....	number	1052	1123	1187	1251
SHOULDER, FULL CUT					
Total weight, one shoulder.....	pounds	11.93	13.65	15.38	17.10
Edible meat, one shoulder.....	pounds	9.95	11.49	13.07	14.66
Protein per pound edible meat.....	pounds	.14	.13	.12	.12
Calories per pound edible meat.....	number	1633	1743	1856	1974
per pound as purchased.....	number	1362	1467	1577	1693
BACON					
Total weight, one side.....	pounds	7.84	9.37	10.90	12.44
Edible meat, one side.....	pounds	7.29	8.67	10.16	11.68
Protein per pound edible meat.....	pounds	.10	.09	.08	.07
Calories per pound edible meat.....	number	2286	2501	2708	2921
per pound as purchased.....	number	2100	2314	2524	2743
BACK FAT, SKINNED					
Total weight, one side.....	pounds	5.10	6.40	7.71	9.01
Protein per pound.....	pounds	.03	.02	.02	.02
Calories per pound.....	number	3625	3685	3737	3791

¹"Edible meat" consists of the lean and fat that can be separated from the bone and skin.

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AND LAMINATED PAPERS

New Trade Literature

Sausage Equipment (NL 1,067).—This new broadside illustrates and describes Buffalo self-emptying silent cutters, standard silent cutters, helical gear drive grinders, vacuum mixers, standard mixers, hand stuffers and air stuffers, casing applicators, smoke generating equipment, pork fat cuber, headcheese cutter and bacon skinner. It tells how sausage makers can cut operating and maintenance costs, increase yield and improve quality.—John E. Smith's Sons Co.

Lift Truck Guide (NL 1,065).—This 24-page booklet is a valuable aid to both new and experienced lift truck operators. The booklet interprets to industrial truck operators the importance of the materials handling function and emphasizes the increasing variety of tasks that are being given lift trucks in present day handling systems. Simple illustrations show typical load-carrying devices and methods of stacking. There is also a check list of "Do's and Don'ts" for safety as well as one covering operating care of the lift truck. Operating instructions in simplified form are given for starting, shifting gears, steering, lifting and tilting. Charts give a visual picture of the Towmotor control for each operation.—Towmotor Corp.

Compressors (NL 1,062).—Four-cylinder compressor with advanced design and compact arrangement for refrigerating machines is thoroughly described in this 16-page illustrated

booklet. Some of the outstanding features of these compressors include balanced vertical operation, one-way gas travel, fewer moving parts and automatic lubrication. Numerous drawings and photographs as well as principal dimensions and sizes of these compressors are included.—Frick Co.

Maintenance of Pumps (NL 1,056).—This illustrated maintenance poster is part of a program by this company to help users of pumps maintain their equipment throughout the war. The card, which may be displayed in the plant, suggests ten ways to make rotary pumps last longer, such as checking

alignment of pumps, keeping bearings on pump and prime mover properly lubricated, checking for leaks in suction line, etc.—Blackmer Pump Co.

Production Management (NL 1,060).—Methods of improving utilization of manpower resources and plant facilities through cooperation between management and labor are outlined in a booklet entitled "Production Management," which gives a non-technical explanation of Bedaux production management methods. Sections are devoted to work measurement and production control, method improvement, labor cost and expense control, supervision and indirect labor, planning and scheduling, job evaluation, incentive wage plans and other phases of plant operation.—The Bedaux Co., Inc.

LATE NEWS— FLASHES

Action to ease the installation of processing machinery or equipment or the relocation of any machinery or equipment within certain plants, if the cost of the installation materials is less than \$500, was taken this week by the War Production Board in Direction 2 to Conservation Order L-41 and Direction 15 to CMP Regulation 5. Permission to install processing machinery or equipment or to relocate all kinds of machinery or equipment is limited to factories, plants and other industrial units having a productive floor area of 10,000 sq. ft. or more which do not make products listed on Schedule A of L-41.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-11-41)

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New Hog Support Prices for Tennessee—Kentucky

The War Food Administration has announced a revision in live hog support levels for the states of Kentucky and Tennessee and for the Cincinnati terminal market. These revisions became effective on December 6, and continue in effect until January 1, 1944. The action was taken in Amendment 6 to FDO 75.

The lowering of live hog support prices in the Kentucky-Tennessee area follows closely on similar action taken last week in connection with support prices in the northwestern area of the United States. It is understood that these revisions by the WFA are based on the conclusion that the support price based on the \$1.00 differential between OPA ceilings has resulted in dislocations in the movement of hogs to the various markets outside of Chicago. There is some indication that further revisions are being considered.

The new support price at Louisville is \$13.60 and for Hancock, Ohio, Butler, Warren, Simpson, Logan, Todd, Muhlenberg, McLean, Davies, Henderson, Union, Webster, Hopkins, Christian, Trigg, Lyon, Caldwell, Crittenden, Livingston, Marshall, Calloway, Graves, McCracken, Ballard, Carlisle, Hickman, Fulton counties is \$13.20. The price for the remainder of Kentucky is \$13.40.

In Tennessee, new support prices are: Nashville, \$13.50; Memphis, \$13.35; Union City, \$13.20; Chattanooga,

\$13.50; Knoxville, \$13.50; for Johnson, Carter, Sullivan, Washington, Union, Hawkins, Greene, Hancock, Grainger, Hamblen, Jefferson, Sevier, Claiborne, Unicoi, Knox, Blount, Anderson, Campbell, Cooke counties, \$13.35, and for the remainder of the state \$13.20.

New support price for Cincinnati is \$13.80.

Last Week's Inspected Hog Kill—1,769,000

Hog slaughter in federally inspected plants totaled 1,769,000 head during the week ended December 4, taxing the capacity of packing plants in many parts of the nation, according to slaughter estimates reported by the War Meat Board.

Total pork production during the week was estimated at 249,000,000 lbs., up 47,000,000 lbs. or 23 per cent over the week before. The slaughter and pork production figures do not reflect total hog marketings last week, which were 44 per cent higher than the previous week at 12 central and interior markets, the board stated.

Total meat production for the week was estimated at 419,000,000 lbs., 18 per cent greater than in the previous week. This output included 130,000,000 lbs. of beef, an increase of 12,000,000 lbs., or 10 per cent over the week before and 26 per cent higher than the comparative week in 1942; veal, 18,000,000 lbs.,

a 6 per cent increase or 1,000,000 lbs. over the week before and 13 per cent higher than the same week in 1942; lamb and mutton, 22,000,000 lbs.; an increase of 4,000,000 lbs. or 22 per cent over the previous week and about the same as processed during the comparative period in 1942.

The slaughter in the federally inspected plants was estimated at 277,000 cattle, 141,000 calves, and 561,000 sheep and lambs. Inspected slaughter for all classes was considerably higher than in the corresponding week in 1942, the board reported.

OFFICE MACHINERY SALES

Persons receiving War Production Board authorization to purchase restricted types of office machinery must buy it from the supplier named in the authorization and are permitted to procure only the brand of equipment specified, it was made clear in an interpretation to Order L-54-c (Office Machinery) issued by WPB. Form WPB-1688—through which applications to buy office machinery are made—calls for both the name of the manufacturer of the machinery to be delivered and also the name of the supplier. No deviation from these specifications is permitted, it is pointed out, and the supplier is prohibited from delivering machinery produced by a manufacturer other than the one named on the application.



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BAKER COMMERCIAL AND INDUSTRIAL REFRIGERATION

SPECIAL WFA ROUNDUP ON HOG MARKETING SITUATION

CONGESTED hog marketing conditions at most midwestern terminal markets on Monday again emphasized the necessity for hog producers to contact their selling agencies before shipping their hogs. Although operating at the full extent of their present facilities, packers were unable to slaughter hogs as fast as they were being marketed. Chicago reported 5,000 hogs unsold at the close on Monday, with sizable holdovers of farmer-owned hogs reported at Indianapolis, St. Louis National Stockyards, Omaha, Sioux City and Cincinnati. At the South St. Paul market, where 20,000 farmer-owned hogs were carried over the weekend unsold and where packers carried over about 30,000 from Saturday, a three-day embargo became effective on Monday. In addition to the hold-overs, St. Paul had 18,000 fresh salable hogs that were enroute before the embargo became effective.

On Tuesday considerable improvement was noted at the various markets. At St. Paul, where the embargo was still in effect, 5,000 farmer-owned hogs

were carried over for the Wednesday market. Only a little difficulty was reported from Chicago, Sioux City and Indianapolis on Wednesday. It was reported that 10,000 hogs were carried over Wednesday night at Chicago.

On Thursday, Indianapolis reported serious congestion with market agencies contemplating an embargo for the balance of the week. At South St. Paul, where the embargo was lifted at midnight Wednesday, hog receipts promised to reach 25,000 or more, and another embargo was declared there, effective at midnight Thursday. Liberal carry-overs were reported at Chicago, Sioux City and St. Paul and it appeared doubtful whether hogs arriving at these markets on Friday and Saturday would sell this week.

FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

Support Price Not to Include Heavy Hogs

The War Food Administration announced this week that it would not boost the support level of hogs from the present 270 lbs. to include hogs weighing up to 330 lbs. Such a modification of the support program had been urged in many quarters.

Had the change been made, the support price would have applied to practically all hogs now being sold. It is probable that in the next few weeks the average weight at Chicago and most other points will increase, for most light stock has about been marketed. Complaints of non-support for heavier stock have been numerous and these hogs are now selling at a discount of about \$1 per cwt. compared with the support hogs.

OILY HOG PRICES

It is reported that WFA is endeavoring to clear an amendment to FDO 75 to permit packers in soft hog areas to buy at a discount where they have been accustomed to making a differential for soft or oily hogs. It is understood that this would apply only to firms which previously bought in that manner and that maximum differentials would be 75c on soft hogs and \$1.50 on oily hogs. These prices would be applicable only to support price base figures.



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FLASHES ON SUPPLIERS

WHEELCO INSTRUMENTS CO.—R. A. Schoenfeld, vice president and sales manager of Wheelco Instruments Co., Chicago, announces recent additions to the company's sales and service organization. New England representation has been strengthened by appointment of Cochrane Steam Specialty Co., Boston, to serve with George W. Hall, the company's present representative. C. L. Clark, formerly attached to the company's Cleveland office, has been placed in charge of a western New York office in Buffalo. Charles D. Mount has been named sales and service representative for Southern Ohio and Northern Kentucky, while H. E. Holling has been appointed northwestern Illinois representative. The Lang Co., Salt Lake City, has been appointed sales and service representative in Utah, Idaho, Wyoming and Nevada.

ALLEGHENY LUDLUM STEEL CORP.—E. L. Huff, formerly electrical engineer at the Brackenridge plant of the Allegheny Ludlum Steel Corp., has been appointed chief engineer of all the plants of the corporation, according to a recent announcement by F. B. Lounsbury, vice president in charge of manufacturing.

STANDARD STEEL CORP.—J. F. Bechtel has joined the Standard Steel Corp. of Los Angeles as assistant general manager, it is announced. He brings to the company wide experience gained

through a 20-year association with the M. W. Kellogg Co., New York.

FAIRBANKS MORSE & CO.—Changes in personnel recently announced by R. H. Morse, jr., general sales manager, Fairbanks Morse & Co., Chicago, are as follows: O. O. Lewis has been made assistant general sales manager; V. O. Harkness has been appointed manager of the diesel engine sales division, Chicago; H. J. Renken has been made branch house manager of the Dallas, Tex., branch; J. S. Peterson has been made branch manager of the Cincinnati branch, replacing the late Stanley Eaton, and G. N. Van Epps has been made manager of the F-M branch at Atlanta, Ga.

ALLIS-CHALMERS MFG. CO.—James Dalton Cunningham, Chicago, was recently elected to the board of directors of Allis-Chalmers Mfg. Co., it is announced by Walter Geist, president. Cunningham succeeds Charles W. Cox, a director since 1913, who resigned because of ill health.

CONTINENTAL CAN CO. INC.—W. H. Funderburg, vice president, packers' can sales of Continental Can Co., has announced the appointment of Paul L. Brachle as sales manager, central division, and Clay B. Nichols as sales manager of the company's western division. Both men will have headquarters in Chicago. William G. Booher and Ray W. Caldwell have been appointed sales representatives.

Recent Amendments to Rationing Orders

RO 16, Amendment 85.—Effective December 14. Adds a provision to Section 7.6 (b) of the order which stipulates that industrial users may not apply for or receive any allotment of foods rationed under RO 16 for any 1943 allotment period after December 14, 1943.

RO16, Amendment 86.—Effective December 9. Requires any renderer who processes household salvage fats to produce tallow, grease, tankage, fatty acids, or detergents to register on OPA Form R-315 with the district office of the OPA between December 9, 1943, and December 11, 1943, inclusive. Companies operating more than one establishment may register them either as a unit or separately. Beginning December 13 housewives will receive one brown ration point for each ½ lb. of salvaged kitchen fats and 4c per lb.

RO 16, Amendment 88.—Effective December 5. Revises the definition of "rationed cheeses" to include "all cheeses of any kind, variety or description, including creamed cottage cheese (but not cottage cheese) and any other edible product containing 30 per cent or more, by weight, of such cheeses (other than cottage cheese)."

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IT'S GETTING ROUND TO
INVENTORY TIME. WE OUGHT TO
TAKE STOCK OF WHERE WE STAND

... AND THE PLACE TO BEGIN IS THIS
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And have you given thought to replacing outmoded or worn-out machinery ... expanding facilities for post-war business?

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WORTHINGTON
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Up and down the MEAT TRAIL

Personalities and Events of the Week

Three major executives of Armour and Company were recently honored by the board of directors by being named as vice presidents in addition to the positions they hold. They are John A. Lane, comptroller; Frank A. Becker, treasurer, and Melvin E. Guthrie, director.

A new West Coast price record was established recently when Midnight, 1,100-lb. Angus steer named grand champion steer of the Great Western Livestock Show at Los Angeles, sold for \$3.10 per lb. The animal was purchased by the Cornelius Packing Co., Los Angeles.

Lieut. Jack White, formerly of the branch unit of the Cudahy Packing Co., Worcester, Mass., is an instructor in the Army Air Forces at Hobbs Field, New Mexico. Piloting a B-17 is Charles Torrey, former purchasing department employee with the company. Don Sellars, another ex-Cudahy worker, is assigned to a Navy torpedo bomber group.

The Home Packing Co., Terre Haute, Ind., announces that Martha Benham, Pearl L. Gibson, Nellie Hall, Sam Marlee, James Ray and William Lexier have received the American Meat Institute's 25-year service buttons. Robert S. Scott, general manager, made the presentation.

The A. Duer Pierce slaughterhouse at Phoenixville, Pa., which a month ago was damaged by flames, has been completely destroyed by a second fire, it is reported.

Pvt. Joe Morrison, former employee of the David Davies Packing Co., Columbus, Ohio, was killed in action in Africa, it is reported.

Plans for the construction of a \$10,000 office building at John Morrell & Co., Sioux Falls, S. D., have been abandoned for the present, it is announced.

R. A. Rath, president, Rath Packing Co., Waterloo, Ia., recently said that the increased flow of hogs to the Waterloo market had been anticipated and a request had been broadcast by radio to farmers asking that the company be notified in advance of shipments.

The annual banquet of the Cudahy Packing Co., North Salt Lake, Utah., was held recently with Bill Stringer, general manager, serving as master of ceremonies. One of the highlights of the evening was a talk by Paul P. Parker, well-known personnel counsellor.

Emmett H. Shaw, 55, well known sales manager for the Carstens Packing Co., Seattle, Wash., died suddenly at his

home recently. He had been associated with the company for a number of years.

The Coast Packing Co., Los Angeles, is planning an addition to its plant which will house a cafeteria, it is stated.

Claiming to have suffered heavy losses through being forced to sell at prices below production cost, the Reynolds Packing Co., Union City, Tenn., recently filed a new complaint in the U. S. Emergency Court of Appeals concerning the maximum price regulation involving beef and veal.

William L. Kleitz, vice president of the Guaranty Trust Co., New York, has been elected to the board of directors of



W. L. KLEITZ

Wilson & Co., succeeding E. H. Rawls, vice president, Guaranty Trust Co., retired. Following service in World War I, in which he rose to the rank of regimental adjutant, Mr. Kleitz joined the bond department of the Guaranty in March, 1919, becoming an officer the following year. Appointed vice president in November, 1928, he

is now identified principally with the banking department's business in the western states, and in the public utilities field.

Frank Zeh, formerly secretary to the Grocers Associations of Des Moines, Ia., has been named senior business specialist in the distribution price section of OPA. Snowden R. Clary, formerly associated with the FDA in Chicago and with Creamery Package Manufacturing Co., was named business analyst in the manufactured dairy products section of OPA's poultry, eggs and dairy products branch.

Walter Fuslin, Marysville, Calif., and Theodore Dove, Merced, Calif., well-known California livestock trucking operators, have been named to an ODT committee which is studying the livestock transport situation.

The Los Angeles county fume and smoke commission recently investigated odors emanating from meat packing plants in Los Angeles and Vernon, Calif., and requested the industrial hygiene division of the county health department to make a study of the possibility of carrying on slaughtering and rendering in buildings completely enclosed and equipped with purification systems.

Eldon F. Covert, 38, foreman of the sausage department of John Morrell &

Co. at Ottumwa, passed away recently. Employed by the company's Topeka plant in 1925, Covert headed the sausage department there until transferred to Ottumwa in April, 1942. He has been succeeded by Roscoe Wilson, assistant foreman of the Ottumwa sausage department since April, 1933, who has been with the company since 1922. He served as acting foreman of the department during Covert's fatal illness.

Two Lancaster county, Pa., packing firms were recently sued for triple damages totaling \$30,646.47 by the OPA on charges of selling meats above ceiling prices. Joseph Schweidel, Lancaster Packing Co., was sued for \$20,775.75 and Daniel S. Baum of Elizabethtown for \$9,870.72.

Little America Finer Frosted Foods Co., Pittsburgh, Pa., controlled by M. Feigenbaum & Sons, is planning to handle a complete line of quick frozen seafoods, fish, meats, poultry and fruits and vegetables as soon as the war is over, it is announced.

A 600 per cent increase in frozen food locker facilities in Ohio will be attained during 1944, according to officials of the Ohio Frozen Food Locker Association.

The Roman Packing Co., Norfolk, Neb., recently paid \$2,202.70 to the federal treasury, the amount representing overcharges to meat retailers during the past six months, the Omaha, Neb., OPA office announced.

The War Manpower Commission recently announced that placements of handicapped persons by the U. S. Employment Service for the first nine months of 1943 increased 129.5 per cent over the same period for 1942.

J. D. Paul, president of Frye & Co., Seattle, Wash., testifying before examiner George J. Hall at the recent Portland, Ore., freight reduction hearings, stated that midwestern packer competition had forced Frye & Co. out of the California market and that a freight rate cut on fresh meat products from the Midwest would seriously affect the company.

Orve Moore, 71, an employee at Kingan & Co., Indianapolis, Ind., for 22 years, died recently following a heart attack.

Vernon D. Beatty, on leave of absence from Swift & Company to serve with the War Food Administration, was named a director of the Association of National Advertisers during the group's three-day meeting at the Hotel Commodore, New York.

Fines approximating \$7,000 were recently imposed upon the Granite State Packing Co., Manchester, N. H., and Alex Shapiro, president, when he pleaded guilty of violating ceiling prices in the sale of beef.

William Brawner Wright, 57, presi-

dent of Wright & Patterson, Inc., Dallas, Tex., whose death was reported in the December 4 issue, struck his head against his automobile in a fall at his residence, dying within ten minutes of the accident. At an early age, he became a wage earner for the family and worked for a planing mill and dairies near his home. Later he engaged in the livestock business, trading, fattening and slaughtering beef. In 1924 he and the late L. L. Patterson organized the Wright & Patterson packing firm.

More than 1,200 persons, including employees and their families, attended a party given recently by the Harrisburg, Pa., Swift & Company plant in honor of workers who submitted the best suggestions for improvements in wartime food manufacturing and distribution. H. W. Seinwerth, chairman of the company's suggestion committee, was the speaker and A. L. Tolin, plant manager, was in charge of the program.

Dale Curtis, assistant in the provision department of the Cudahy Packing Co., Chicago office, was accepted by the Army this week and will report at Ft. Sheridan on December 30.

At a recent meeting of the Association of National Advertisers in New York City, current consumer advertising of Armour and Company was cited for its helpfulness in assisting housewives to make maximum use of meat under wartime rationing.

H. G. Ziegler, president, C & W Ziegler, Inc., Pittsburgh, Pa., was in Chicago this week to attend a business meeting.

A dynamite bomb, crudely made with nine sticks of explosive, was recently found in the Elm Grove meat packing plant, Wheeling, W. Va. Nicholas Staats, plant manager, said the bomb apparently had been tossed through a window during the night. The fuse had burned out within two feet of the bomb before going out.

Rosalis Gutierrez, first class seaman, former employee of Swift & Company, Ft. Worth, Tex., now is in the North African area. He was employed in the hide cellar when with the company.

G. A. Wezerek was again named president of the United Wholesale Meat Dealers' Association, Chicago, at the

annual election on December 4. Other officers elected were Joe Lory, vice president; T. R. Enright, recording secretary and treasurer, and H. J. Vedder, financial secretary. The board of directors is composed of Joe Bykowski, John Leahy, Joe Petrzalka and W. Suchy, while Willard Isaacs, Joseph Vedder, A. Karow and G. Cronin comprise the board of trustees.

Sidney M. Soderberg, manager of the Lasting Flavour department of Wilson & Co., Chicago, passed away on November 30 at his home in Evanston, Ill., following a heart attack. Born in 1884, Soderberg had been identified with the meat packing industry for a number of years and enjoyed a wide acquaintance in the field. He had been associated with the Wilson organization for the past 12 years. Burial was on December 2 in Memorial Park cemetery, Skokie, Ill.

Homer Read, former meat boner at Swift & Company's plant at Ft. Worth, Tex., who went overseas last year, was recently returned to the McCloskey General hospital in Temple, Tex., with other wounded men of the 36th Division serving in Italy.

Pittsburgh meat packers recently interviewed by the War Manpower Commission were advised to start a training program to instruct women in various types of packinghouse work. Area director P. T. Fagan said the packers are doing an excellent job in this respect and indicated that the present training program will be further extended.

Edwin Hunter Priddy, 54, salesman for the Cudahy Packing Co., Memphis, Tenn., for 22 years, died recently after a lingering illness.

Philip R. O'Brien this week was nominated for the office of president of the Chicago Board of Trade to succeed himself for a fourth term.

Plans have been prepared for the construction of a warehouse and garage by the Lakeside Packing Co., Plainview, Minn.

Wage increases of from 20 to 45c an hour at Roberts & Oake, Madison, S. D., have been approved by the War Labor Board.

Work is progressing rapidly on the new calf killing unit which Swift & Company is building at its Marshall,

Minn., unit. Yards and runways are being built and coolers and killing facilities installed.

Charles H. Jones, Charles H. Jones Co., Cincinnati, was elected head of the Cincinnati Food Brokers Association in 1944, succeeding Ralph Davies. Other officers include Albert J. Pender, president, and Clarence W. Rodick, secretary-treasurer.

Peter N. Zunker, retired president of Vette & Zunker, Fulton Market, Chicago, whose death was reported December 4, left an estate of \$150,000 it was disclosed this week when his will was filed with Frank Lyman, clerk of probate court.

Morris Weller, formerly vice president of the Siegel-Weller Packing Co., Chicago, died this week. His death ended a career of 26 years in the industry, half of which were spent with the firm which bore his name.

Marshall Beef Co., Philadelphia, is the firm name under which Myer Rabinowitz has filed an intention to conduct business.

George M. Yeager, 64, for 40 years warehouse superintendent of Englund & Walton Co., a division of Swift & Co., Philadelphia, died recently at his home.

Firemen recently succeeded in bringing under control a fire which threatened to destroy the Bryan Bros. Packing Co., located south of West Point, Miss. R. Bryan and John Bryan, owners, said the damage was heavy. The fire started when part of the second floor, loaded with cardboard boxes and crates, collapsed, falling on a heater near the main entrance.

The Tossell Packing Co., operated by F. E. Tossell, Los Angeles, is completing a plant addition at a cost of \$2,500.

John Gleason of Chicago, assistant to E. S. Waterbury, administrator of FBO 75.2, was in Los Angeles recently for a series of conferences with representatives of the independent meat packing industry of Southern California regarding the provisions of the order pertaining to the boning of meats for War procurement agencies. Gleason held several meetings with various groups of packers in the offices of Ben W. Campton, managing director of Meat Packers, Inc., Vernon, Calif.

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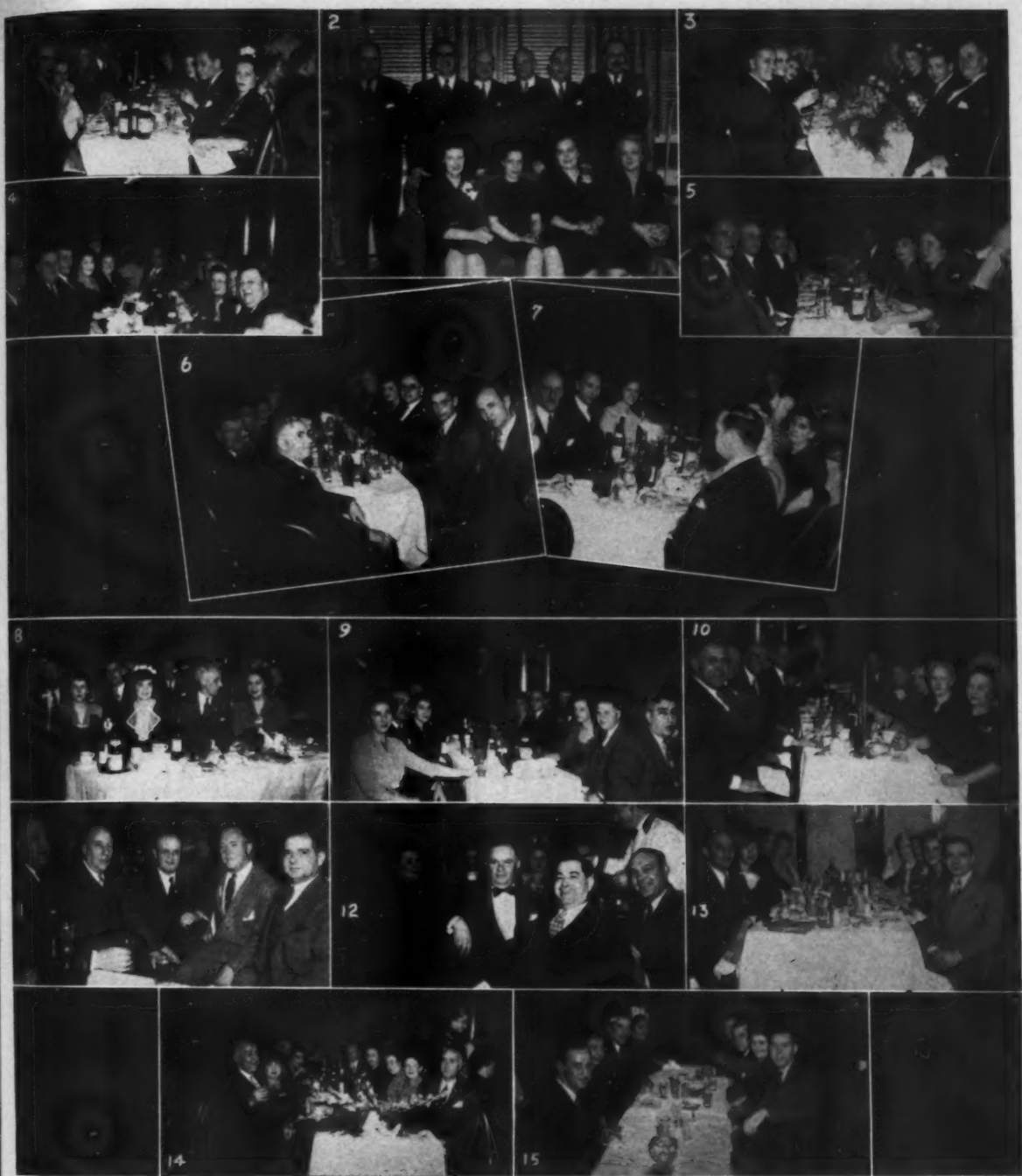
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CHICAGO PACKERS ENJOY ANNUAL BANQUET AND FLOOR SHOW

Good fellowship and excellent spirits were on tap as members of the Chicago Meat Packers and Wholesalers Association, their families and friends turned out 1,000 strong for the association's annual banquet at the Medinah club on December 4.

1.—Oscar Mayer & Co. group included Oscar G. Mayer, jr., G. A. ("Eddie") Althaus, Capt. Harold Mayer (left) and their wives, as well as other members of the Mayer organization. 2.—Chester Olsen, district manager, Wilson & Co., and members of his party. 3.—Arthur Beahm (right) Beahm Prov. Co., secretary of the association, was the life of the party at his table. 4.—New firm of C. G. & S. Prov. Co. was well represented, with Messrs. Condon, Guido and Savage as hosts. 5.—E. L. Rooney, Swift & Company district manager, was genial host at this table.

6.—P. Brennan delegation had a good time. 7.—Bill Winkler and Jimmie O'Reilly presided over the Armour table. 8.—Members and friends of Agar Packing & Prov. Corp. enjoyed the evening. 9.—John Marhoefer, Marhoefer Pkg. Co., and guests. 10.—Al Klopot, Mutual Produce Co., and banquet party. 11.—Art Beahm, James Finnegan, Medinah club president, J. L. Taylor and E. L. Rooney, Swift & Company, with G. A. Wezerek, president, United Wholesale Meat Dealers. 12.—Banquet group from Richter's Food Products Co. 13.—Ben Goulding, Dubuque Pkg. Co., and Mrs. Goulding were among the guests of Messrs. Teneblatt, Silverman and Fink of Monarch Pkg. Co. 14.—Max Rothschild, M. Rothschild & Sons, was host at the company's table. 15.—Representatives of Wm. Davies Co., Inc.

He profits most + + who serves best

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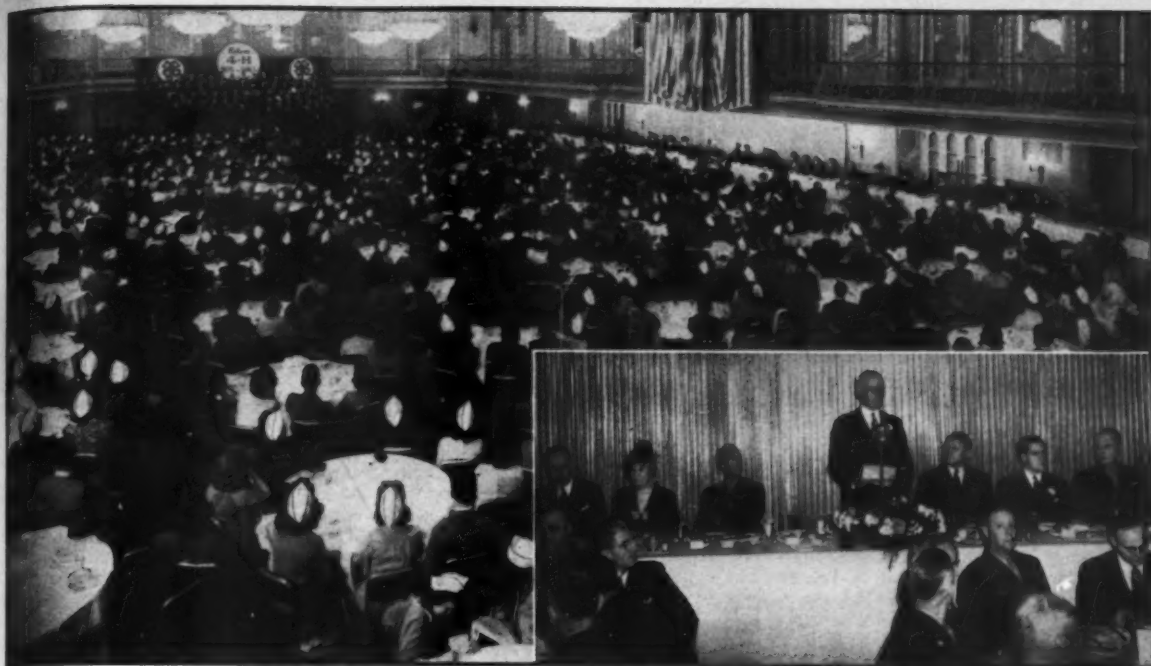


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THOS. E. WILSON PLAYS HOST TO 4-H REPRESENTATIVES AT CHICAGO

APPROXIMATELY 1,000 4-H club boys and girls—serious minded youths who fully realize the important part they are playing in the war effort by raising meat animals and crops and performing other agricultural work—were guests of Thos. E. Wilson, chairman of the board, Wilson & Co., at the twenty-sixth annual Thos. E. Wilson day program, held at the Stevens hotel, Chicago, on November 29.

Special guests present for the occasion included several American war heroes who described their experiences in the air, on land and on the sea in all parts of the world. One of the chief attractions was a talk by Capt. Thadd H. Blanton of the Army Air Forces, who participated in the bombing of Tokyo. Not so long ago Capt. Blanton, now 24, was a 4-H club youth in Myra, Tex., raising chickens and rabbits.

Others who spoke at the dinner meeting included Lt. John

A. Walsh, U. S. Navy, who told of being on the destroyer *Walke* at Guadalcanal when she was attacked and destroyed by a Jap force and Lt. Laurette Eno of the Navy Nurse Corps. Speeches were also made by Ensign Elizabeth Clements of the WAVES, Sgt. Margaret Stanley of the WACS and Maj. Gen. Jonathan W. Anderson, who commanded an Army corps in the invasion of Africa.

Four 4-H club sectional winners were honored for their efforts on behalf of food production. They were Keith McMillin, 17, Lafayette, Ind.; A. C. Newman, 18, Bleecker, Ala.; Benny Shader, 18, Ft. Collins, Colo., and George H. Acomb, 19, Dansville, N. Y. The accompanying photos show a view of the 4-H guests listening to the U. S. Naval Training Station choir and a closeup of Thos. E. Wilson made during his address. Numerous military officials were on hand.

OPA Interpretations of Ceiling Regulations

The Office of Price Administration has issued "Recent Price Interpretations No. 29," containing a number of rulings of interest to the meat packing industry. Some of them are summarized in the following paragraphs.

Interpretations dealing with MPR 169 follow:

Carload discount.—A packer sells a carload of meat to a person and consigns the car to himself at the buyer's city. The entire car is delivered to the buyer, but in local deliveries of less than 15,000 lbs. each. Since the shipment for the one purchaser starts to move as a carload, the carload discount, Section 1364.453, Schedule 2(b) applies, and the seller must deduct 25c per cwt. from the applicable zone price.

Boxing charges—fabricated cuts.—The maximum prices established in the regulation for fabricated veal cuts include costs of packaging, Section 1364.

467 (n) (4). Packaging includes boxing or barreling, and therefore no addition to the maximum price may be made for boxing or barreling fabricated veal cuts.

"Delivered" price — transportation costs.—The following three cases are presented to illustrate the meaning of "delivered" in Section 1364.451 (a) (2), which provides, "except for the additions permitted in Schedule III hereof, . . . the zone price shall be the delivered price . . ." Within the same zone, (1) a seller ships by rail a carload of beef to the buyer, the buyer paying the shipping charges directly to the carrier, or (2) a seller ships beef to the buyer by carrier other than a railroad, the buyer paying the shipping charges directly to the carrier, or (3) the buyer picks up the meat at the seller's place of business and transports it to his place of business in the buyer's own trucks.

Question: Must the seller in each of these cases deduct from the zone price the cost of transportation to the buyer because the meat has not been "delivered" until it reaches the buyer's store door?

Answer: No. Products are "delivered" within the meaning of Section 1364.451 (a) (2), at the seller's distribution point, as defined in Section 1364.451 (a) (3). The buyer, therefore, is responsible for any transportation charges incurred from the seller's distribution point to the buyer's place of business, with the exception of the limitation on the amount a seller may charge for local delivery, Section 1364.454 (a).

In cases (1) and (2), the seller's distribution point at which the carrier receives the meat for shipment, and the meat has been "delivered" at that point. Therefore, the buyer is responsible for transportation charges incurred thereafter. In case (3), the distribution point is the seller's place of business where the buyer takes actual physical possession of the meat. Therefore, the buyer must pay the costs of transportation from that point to his place of business.

Wholesaler—owner of a "substantial part" of a slaughtering plant.—Section 1364.455 (a) (13) defines a wholesaler

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as "a person . . . who does not own or control in whole or substantial part, any slaughtering plant or facilities . . ." The controlling test as to what constitutes a "substantial part" is the power or authority of the wholesaler to direct or regulate substantially the management of the slaughterhouse. For example, a 30 per cent corporate stock interest held by a wholesaler constitutes control to a "substantial extent, and the wholesaler therefore, may not add the 75c per cwt. to the applicable zone price permitted in Section 1364.454 (d).

"Hotel supply house."—In order to retail its status, a hotel supply house must sell meat products only to purveyors of meals. If a hotel supply house sells a carcass, wholesale cut, fabricated cut, sausage, variety meats or edible by-products to a retailer, it loses its status as a hotel supply house, as defined in Section 1364.455 (b) (1). This interpretation applies also to Regulations No. 398, 389 and 239.

Grading of beef which is not sold.—The state of New York purchases cattle and has it slaughtered for consumption in state institutions. This beef must be graded pursuant to the regulation. The grading requirements, Section 1364.411 (c) (2) (i), are not limited to beef slaughtered for sale.

Interpretations dealing with MPR No. 355:

Sliced roast beef, etc.—Sliced roast

beef, barbecued beef and cooked corn beef not subject to the regulation; the General Maximum Price Regulation applies.

Reduction—chain stores.—The requirement in Section 2 (a), that certain chain stores sell at a 10 per cent reduction, applies only to sales of beef, veal, lamb and mutton cuts. The reduction need not be made on sales of variety meats and edible by-products.

Interpretation dealing with MPR No. 74:

Whale scraps.—Whale scraps are meat scraps, Section 3, and therefore are subject to the regulation.

Interpretation dealing with MPR No. 53:

Opoil—Facoil.—The regulation applies to opoil and facoil as a high fatty acid content oil; the maximum price is determined under Article II.

Interpretations dealing with MPR No. 148:

"Certified dressed hog processor."—A wholesaler—who sells pork at retail to persons other than his employees, even though he maintains a separate establishment for retail sales, is not a "certified dressed hog processor" within the meaning of Section 1364.32 (a) (12), unless during 1941 he obtained more than half of his entire pork supply by cutting up dressed hogs or hog carcasses.

Lard as an edible by-product.—Regu-

lation No. 298 (Variety Meats and Edible By-Products at Wholesale) in defining edible by-products, omits lard. Therefore lard is not an edible by-product, and may not be included in the computation of the volume sales of edible by-products sold during the base period September 15, 1942 to December 15, 1942, to purveyors of meals, under Section 1364.22 (a) of this regulation, and Section 1364.415 (a) of Regulation No. 169 (Beef and Veal Carcasses and Wholesale Cuts).

FINANCIAL NOTES

The Virginia State Corporation Commission has granted a charter amendment to Acme Provision Co., Inc., Bristol, Va., increasing its maximum authorized capital stock from \$50,000 to \$100,000 and reclassifying its stock. The amendment also increases the minimum authorized capital stock from \$15,000 to \$20,000. Walter Seiler is president of the firm.

Meat Products Development Corp. sold a block of \$500,000 face value of debentures of Adolf Gobel, Inc., to the firm of Flugel and Strassler, thus automatically withdrawing its support of the proposed plan of reorganization of the Gobel concern. The price paid, Federal Judge Alfred C. Cox was informed, was \$400,000 or \$80 a debenture.



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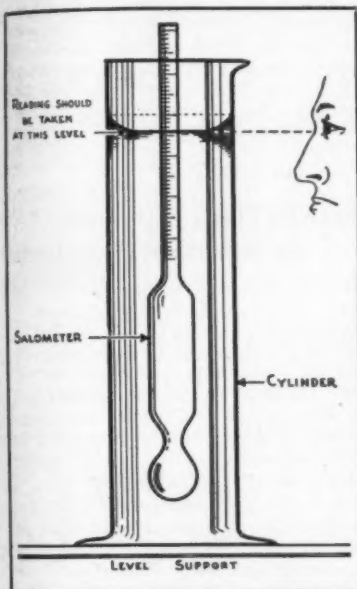
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PLANT OPERATIONS

Ideas for Operating Men

How to Read the Salometer Correctly

Reading a salometer is an everyday job in the packinghouse and carelessness in performing this operation is common. While errors of 1 or 2 degs.



in measuring the strength of the salt solution have little significance, mistakes of 5 or 6 degs. in the salometer reading (which can and do occur) may have an unfortunate effect on product.

Accuracy in reading the salometer can be assured by following the procedure outlined below:

- 1.—Use the proper container for the salt solution. It should be of very clear glass, relatively thin, and should have straight sides.
- 2.—Set the cylinder containing the brine on a level stand to avoid adhesion of the salometer to cylinder wall. Free buoyancy is required.
- 3.—The salometer should be checked frequently in clear water (where it should register 0 degs.) and in saturated brine (where it should read 100 degs.).
- 4.—Allow salometer to come to rest in brine before taking reading.
- 5.—If humidity collects on outside wall of cylinder, wipe it off. Do not attempt to take a reading from the top.
- 6.—Bring eye and surface of brine to same level when taking a reading. Any deviation from that plane, either higher or lower, will result in an error of from 4 to 5 degs.

7.—Do not fill cylinder to top; allow a small head space.

8.—Do not allow salometer to touch wall of cylinder; see that instrument floats freely in middle of brine. If it does not, the stand is not level; try to level it or move cylinder until level.

9.—Do not hold cylinder in hand and attempt to take an accurate reading, for cylinder cannot be held level under such conditions, nor can salometer be brought to rest without touching wall of cylinder.

10.—Do not use colored or non-transparent containers.

11.—If forced to use an empty milk bottle or similar container, instead of a cylinder, allow 1½ in. of head space.

12.—Do not take a reading while cylinder is on a plane higher or lower than the eye; that is, do not read salometer from above or below eye level.

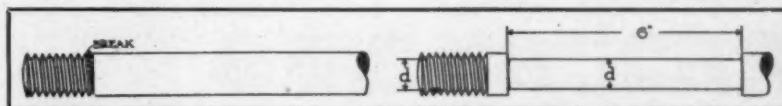
"TOUGHENING" A BOLT

One of the maintenance men recently entered a meat plant repair shop with two broken bolts that had ruptured at the termination of the thread, about as indicated in the accompanying sketch. The bolts had broken there twice before and the boss was beginning to complain.

So the shop man, who knew something about stresses and strains, came to the correct conclusion that the bolts were not sufficiently elastic. The stress was obviously too high at the root of the thread—at the point where the bolts always broke. He decided that, the stress being greatest there, the stretch must also be greatest at the same point—hence the rupture. He therefore placed the bolts in a lathe and turned them down to a diameter equal to the diameter at the root of the thread thus distributing the stretch over the whole 6-in. length of the bolt. The finished bolt is also shown in the sketch. No more trouble was experienced.

There is nothing really new about this method, as it is used in bridge construction, but it is handy to know as a useful rebuilding kink. It has long been known that a bolt or rod is less likely to break if its diameter is about equal to or less than the diameter at the root of the threads.

Would it not be well for designers to make more frequent use of this method on tension parts subject to shock? Many of the bolts made today are of the easily "breakable" variety.

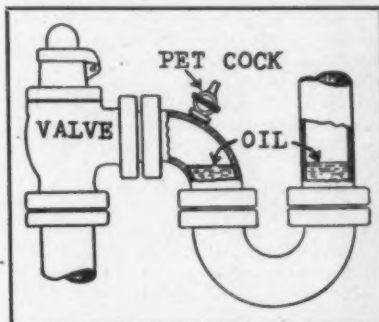


DETECTING VALVE LEAKS

Sometimes safety valves, stop valves, and other important valves leak gas so slowly that the loss is imperceptible.

The illustration herewith shows a method used by one engineer for determining whether or not his valves leak. A U-bend is attached to the exhaust pipe or directly to the valve itself and enough oil is placed in the U-bend to seal it completely as indicated. If the gas is ammonia, an oil is used that will not absorb ammonia. Whatever the gas, an oil or liquid is used that will not absorb the gas or be absorbed by it.

Any leakage past the valve will cause a differential pressure; the oil level in



one leg of the U-bend will go higher than the level in the other leg. When the operator wishes to test the valve for a leak he simply opens the test cock which is placed in the location shown on the pressure side of the U-bend. If the valve leaks, some gas, under a slight pressure, will escape through the pet cock and the engineer will be able to hear it or smell it. The sound test is usually sufficient. The seriousness of the leak can be determined by the frequency with which the pipe volume between the valve and the oil fills up.

The advantage possessed by this test method is that there is no interference with the operation of the safety or other valve. If, during the test period, the safety valve should lift, the oil would simply be blown out. After the blow-off the operator puts more oil into the U-bend and continues the test.

This method is not applicable to steam because steam condenses. It can be applied only to gases that do not condense at ordinary temperatures.

USE OF PLASTIC PAINT

The successful use of plastic paint to protect the surfaces of air handling equipment against corrosive fumes from dye vats in a textile mill was recently reported by Carrier Corp., a leading manufacturer of air conditioning and refrigeration machinery. It gives excellent results, the report stated.

Britain Effects a Closer Control of Packaged Food

Packaged meat products and other edible commodities must bear a list of ingredients and other information under the terms of a recent order issued by the British Ministry of Food. The new order, which represents a sweeping departure from previous practice, requires that all food packs shall bear a label containing the name and address of the packer, common or usual name of the food, minimum quantity of food contained in the package and common or usual names (but not the proportions) of ingredients.

The advertising of such foods is also controlled by a new order which empowers the Minister of Food to restrict all claims in advertising which cover special vitamins or minerals in a food product. In a further move toward increased regulation of food products, a consultative committee composed of representatives of the Ministry of Food, Ministry of Health, public analysts and the government chemists department has been appointed to study the establishment of standardized grades for specific foods, for adoption when needed.

OPA SIMPLIFIES COUNTING OF RATION STAMPS

The Office of Price Administration recently issued Amendment 5 to General RO 7, effective December 1, announcing provisions to aid certain wholesalers and retailers of processed foods and meats-fats in counting large numbers of ration stamps for deposit in ration bank accounts.

Under the new provisions, food distributors who regularly deposit at least 500,000 processed foods or meats-fats

stamps a week may mix stamps of different denominations and enclose them in envelopes in quantities of 5,000 stamps per envelope. Then, by counting only the stamps in every twentieth envelope, a food distributor can determine and use an average point value for all the stamps so mixed.

The procedure in part is as follows: Stamps of each ration program are mixed thoroughly without regard to their point value in accordance with instructions issued by the OPA District office, after which they are enclosed in envelopes, 5,000 to the envelope. Envelopes containing processed food stamps are treated separately from envelopes containing meats-fats stamps.

One out of 20 envelopes, or fraction of 20, is selected at random according to instructions from the OPA district office and stamps in it separated into denominations and counted by the depositor to find the total point value of the stamps in the envelope. This figure is divided by 5,000 to get the average point value of each stamp. The process is repeated for additional groups of 20 envelopes or less included in a single deposit. Point value for all the stamps in the particular deposit is found by averaging the individual average point value.

CUT VIRGINIA PORK PRICES

In Amendment 14 to RMPR 148 the Office of Price Administration has reduced the wholesale maximums for Virginia dried cured pork products, such as Virginia cured hams, sides, bacon, jowls and shoulders. The reduction was made in preparation for an average 10 per cent decrease in retail prices of this type of product. The amendment became effective December 10, but the reduced prices of the cured dried pork products do not go into effect until January 15, 1944.

Under the new schedule maximums on dried pork products will be as follows: Virginia cured hams, \$38.50; Prosciutto hams, \$36.50; Virginia cured sides, \$26.00; Virginia cured bacon, \$28.75; Virginia cured jowls, \$20.00; Virginia cured shoulders, \$31.50; Capicola butts, \$44.75.

OPA also established the following prices for green hams to be sold for Virginia curing: Hams, long-cut, bone-in, may be sold only to be Virginia cured, under 14 lbs., \$22.25; 14/18, \$21.50 and over 18, \$20.50. This will enable non-slaughtering processors to obtain hams for this purpose.

OPA reported that the prices for Virginia cured pork products were not lowered last summer because their preparation requires several months. To have lowered the prices at that time would have prevented many sellers specializing in Virginia cured products from disposing of their accumulated inventories, OPA explained.

Canada Finds Expanding Pork Output Has Limits

Under the new bacon contract between Canada and the United Kingdom, the Canadian bacon quota to the British market has been cut by approximately a third. The cut is due to the critical labor situation in Canada and the feed situation in Eastern Canada. Prices under the new contract, however, will be 75c (Canadian) per 100 pounds higher than under the old agreement.

Under the new contract the Dominion agrees to deliver to the United Kingdom not less than 900,000,000 lbs. of Wiltshire sides and other cuts over a two-year period, or an average of 450,000,000 lbs. per annum. The current contract called for deliveries of 675,000,000 lbs. during only a 12-month period.

The new agreement goes into effect as soon as deliveries under the current contract are completed, tentatively estimated at early in the new year. On October 15 some 155,000,000 lbs. still remained to be purchased and exported by the Canadian Meat Board to complete the 1943 quota of 675,000,000 lbs.

Prices in the new contract are fixed on the basis of \$22.50 (Canadian) per 100 lbs., f.o.b. Canadian seaboard, for Grade A Wiltshire sides, with corresponding increases for other grades. The basic price under the 1943 contract was \$21.75 per 100 lbs. It is believed the new long term contract will encourage Canadian farmers to maintain hog numbers at existing high levels for some time to come. Canada has increased hog numbers 90 per cent and pork exports by 180 per cent in the past three years.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 46.

CUT-OUT RESULTS ON LIGHT HOGS

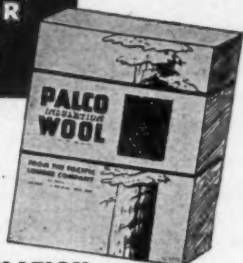
(Chicago costs and prices, first four days of week.)

	Pct. live wt.	Pct. sn. yield	Price per lb.	Value	
				per cwt. alive	per cwt. sn. yield
Regular hams	14.0	20.2	21.4	\$ 8.00	\$ 4.32
Skinned hams					
Picnics	5.7	8.1	20.0	1.14	1.62
Boston butts	4.3	6.1	24.5	1.05	1.49
Loins (blade in)	10.1	14.6	23.3	2.35	3.40
Belilles, S. P.	11.1	15.9	17.3	1.92	2.75
Belilles, D. S.					
Fat backs					
Plates and jowls	2.9	4.1	10.1	.29	.41
Raw leaf	2.2	3.2	12.4	.27	.40
P. S. lard, rend. wt.	12.9	18.1	12.8	1.65	2.32
Spareribs	1.6	2.3	16.0	.26	.37
Regular trimmings	3.2	4.5	17.8	.57	.80
Feet, tails, neckbones	2.0	2.9		.12	.18
Offs and miscellaneous				.52	.70
Credit for subsidy				1.50	1.96
TOTAL YIELD AND VALUE	70.0	100.0		\$14.44	\$20.62
Cost of hogs				Per cwt. alive	Per cwt. sn. yield
Condensation loss				\$13.44	
Handling and overhead				.07	
TOTAL COST PER CWT				\$14.05	\$20.07
TOTAL VALUE				14.44	20.62
+ Cutting margin				.39	.55
+ Margin last week				.36	.51

With the 220- to 240-lb. and 240- to 270-lb. hogs at the support level in Chicago, and with product values stuck to the ceiling, there has been no change in cut-out margins on the medium and light butchers for several weeks. As long as the live and product markets remain in their present condition THE NATIONAL PROVISIONER will not publish tests on these two weights. Average price of 180- to 220-lb. hogs was a little lower this week and they cut out with a plus margin of 39c against a 36c margin a week earlier.

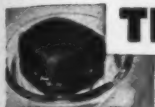
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WOOL**



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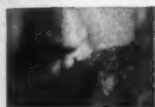
THEN . . . make these tests yourself



MOISTURE TEST: Place a clean-cut piece of PALCO WOOL in a shallow dish of water. The fibres above the water-line remain dry. There's no discoloration of the water.



FLAME TEST: Submit a piece of PALCO WOOL to a match or hot flame. It does not support combustion.



ODOR TEST: Place a sample of PALCO WOOL in your ice box or refrigerator. Smell it after several days or weeks. It takes on no odor, gives-off no odor.

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ACME NEWS PHOTO

With Allied Armies on the offensive, the speed of their advance depends to a great extent on how quickly supply lines can bring up food, fuel and fighting equipment. Since trucks—many of them GMC "six-by-sixes"—are the backbone of every supply line, Army mechanics are on the job at all times to keep 'em rolling. Many Army motor maintenance units are using the GMC Preventive Maintenance Plan—inaugurated by GMC dealers more than 15 years ago. Because your trucks on the home front are a vital part of this vast network of supply lines, it is equally essential that they should be kept in top condition. See your GMC dealer today and take advantage of his years of truck maintenance experience . . . his all-out truck-saving service.

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THE TRUCK OF VALUE

GMC TRUCKS

GASOLINE • DIESEL

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
Dec. 9, 1943
per lb.

Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	22 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial.	19 1/4
Cow forequarters, good and commercial.	17

†Beef Cuts

Steer, hfr., short loin, choice.	33
Steer, hfr., short loin, good.	30 1/4
Steer, hfr., short loin, commercial.	25 1/4
Steer, hfr., short loin, utility.	22 1/4
Cow, short loin, good and commercial.	25 1/4
Cow, short loin, utility.	22 1/4
Steer, heifer round, choice.	22 1/2
Steer, heifer round, good.	21 1/4
Steer, heifer round, commercial.	19 1/4
Steer, heifer round, utility.	16 1/4
Steer, hfr., loin, choice.	30
Steer, hfr., loin, good.	28 1/4
Steer, hfr., loin, commercial.	23 1/4
Cow loin, good and commercial.	23 1/4
Cow, loin, utility.	20 1/4
Cow round, good and commercial.	25 1/4
Cow round, utility.	16 1/4
Steer, heifer rib, choice.	24 1/4
Steer, heifer rib, good.	23 1/4
Steer, heifer rib, commercial.	21 1/4
Steer, heifer rib, utility.	19 1/4
Cow rib, good and commercial.	21 1/4
Cow rib, utility.	19
Steer, hfr., sirloin, choice.	27 1/4
Steer, hfr., sirloin, good.	26 1/4
Steer, hfr., sirloin, commercial.	21 1/4
Steer, hfr., sirloin, utility.	19 1/4
Cow sirloin, good and commercial.	21 1/4
Cow sirloin, utility.	18 1/4
Steer, hfr., flank steak, all grades.	24
Cow flank steak, all grades.	24
Steer, hfr., reg. chuck, choice.	24
Steer, hfr., reg. chuck, good.	19 1/4
Steer, hfr., reg. chuck, commercial.	18
Steer, hfr., reg. chuck, utility.	16
Cow reg. chuck, good and commercial.	18
Cow reg. chuck, utility.	16
Steer, hfr., c.e. chuck, choice.	19
Steer, hfr., c.e. chuck, good.	18 1/4
Steer, hfr., c.e. chuck, commercial.	16 1/4
Steer, hfr., c.e. chuck, utility.	15 1/4
Cow, c.e. chuck, good and commercial.	16 1/4
Cow, c.e. chuck, utility.	15 1/4
Steer, hfr., forehand, all grades.	12 1/4
Cow forehand, all grades.	12 1/4
Steer, heifer brisket, choice.	16 1/4
Steer, heifer brisket, good.	14 1/4
Steer, heifer brisket, commercial.	14 1/4
Steer, heifer brisket, utility.	14 1/4
Cow brisket, good and commercial.	14 1/4
Cow brisket, utility.	14 1/4
Steer, heifer back, choice.	21 1/4
Steer, heifer back, good.	20 1/4
Cow back, good and commercial.	19 1/4
Cow back, utility.	16 1/4
Steer, hfr., arm chuck, choice.	19 1/4
Steer, hfr., arm chuck, good.	18 1/4
Cow arm chuck, good and commercial.	17 1/4
Cow arm chuck, utility.	15 1/4
Steer, hfr., short plate, good and commercial.	14 1/4
Steer, hfr., short plate, comm. and utility.	13 1/4
Cow short plate, good and commercial.	13 1/4
Cow short plate, utility.	13 1/4

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20 1/4
Good carcass	19 1/4
Choice saddles	23

*Beef Products

Brains	7 1/4
Hearts, cap off.	15 1/4
Tongues, fresh or frozen.	22 1/4
Sweetbreads	23 1/4
Ox-tails, under 1/2 lb.	8 1/4
Tripe, scalded	13 1/4 @ 4 1/4
Tripe, cooked	18 1/4 @ 8 1/4
Livers, unblemished	17 1/4 @ 8 1/4
Kidneys	11 1/4

†Quoted below ceiling.

*Veal Products

Brains	9 1/4
Calf livers, Type A.	49 1/4
Sweetbreads, Type A.	39 1/4
*Prices carlot and loose basis. For lots under 500 lbs. add packing. For packing in shipping containers, add per cwt. in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.	

Choice lambs	2535
Good lambs	2385
Medium lambs	2185
Choice hindquarters	2910
Good hindquarters	2135
Choice fores	2185
Good fores	2060
†Lamb tongues, Type A.	14 1/4

**Mutton

Choice sheep	1260
Good sheep	1135
Choice saddles	1500
Good saddles	1435
Choice fores	985
Good fores	890
Mutton legs, choice.	1685
Mutton loins, choice.	1560

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/4
Picnics	17 1/4
Tenderloins	17 1/4
Skinned shoulders	21 1/4
Spareribs, under 3 lbs.	15 1/4
Boston butts, 4 to 8 lbs. av.	24 1/4
Boneless butts, cellar trim.	29
Neck bones	4
Pigs' feet, short cut.	4
Kidneys	10
Livers, unblemished	13
Brains	19 @ 11
Ears	15 @ 6
Snouts, lean out.	17 @ 9
Snouts, lean in.	19 @ 10 1/4
Heads	8 1/4
Chitterlings	8
*Prices carlot and loose basis.	
†Quoted below ceiling.	

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/4
Fancy skinned hams, 14/16 lbs., parchment paper	28 1/4
Picnics, 4/8 lbs., short shank, wrapped.	26
Fancy bacon, 5/8 lb. wrapped	28
Standard bacon, 5/8 lb. wrapped	24
No. 1 beef sets, smoked	46 1/4
Insides, C Grade.	44 1/4
Outsides, C Grade.	42 1/4
Knuckles, C Grade.	44 1/4
*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.	

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces.	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.

Regular pork trimmings	17 1/4
Special lean pork trimmings 85%	27 1/4
Extra lean pork trimmings 95%	29 1/4
Pork cheek meat	18
Pork hearts	12
Pork livers	13
Boneless bull meat	17 1/4
Boneless chucks	17
Shank meat	16 1/4
Beef trimmings	15 1/4
Dressed canners	112 @ 12 1/2
Dressed cutter cows	112 @ 12 1/2
Dressed bologna bulls	13 1/4
Tongues, canner, fresh or fro.	16 1/4

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice, in hog bungs.	58
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs.	54
Milano, salami, choice, in hog bungs.	52
B. C. salami, new condition.	52
Frisses, choice, in hog middles.	unquoted
Genoa style salami, choice.	63
Pepperoni	50 1/4
Portadella, new condition.	28
Cappicola (cooked)	45
Proscutto hams	36 1/4

DOMESTIC SAUSAGE

(Quotations cover grade A.A.)

†Pork sausage, hog casings.	27 1/4
†Pork sausage, bulk.	27 1/4
†Frankfurters, in sheep casings.	27 1/4
†Frankfurters, in hog casings.	27 1/4
†Bologna, in artificial casings.	27 1/4
†Bologna, in hog casings.	27 1/4
Liver sausage in beef rounds.	27 1/4
Liver sausage in hog bungs.	27 1/4
Smoked liver sausage in hog bungs.	27 1/4
Head cheese	27 1/4
New England luncheon specialty.	27 1/4
Minced luncheon specialty, choice.	27 1/4
Tongue and blood.	27 1/4
Blood sausage	27 1/4
Spouse	27 1/4

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock):	Cwt.
In 425-lb. bbls., delivered.	4 1/4
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated.	4 1/4
Small crystals.	12 1/4
Medium crystals.	12 1/4
Large crystals.	12 1/4
Pure rfd. gran. nitrate of soda.	4 1/4
Pure rfd. powdered nitrate of soda.	unquoted
Salt, per ton, in minimum car of 50,000 lbs.	only, f.o.b. Chicago, per ton:
Granulated, kiln dried.	12 1/4
Medium, kiln dried.	12 1/4
Rock, bulk, 40 ton cars.	4 1/4
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.	4 1/4
Standard gran., f.o.b. refiners (2%).	4 1/4
Packers' curing sugar, 250 lb. bags.	4 1/4
f.o.b. Reserve, La., less 2%.	4 1/4
Dextrose, in car lots, per cwt. (cotton)	4 1/4
in paper bags.	4 1/4

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	16 @ 20
Domestic rounds, over 1 3/4 in.	16 @ 21
140 pack	40 @ 42
Export rounds, wide, over 1 1/2 in.	40 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	23 @ 31
Export rounds, narrow, 1 1/2 in.	
No. 1 weasands.	.05 @ 36
No. 2 weasands.	.10 @ 36
No. 1 bungs.	.16 @ 36
No. 2 bungs.	.10 @ 36
Middles, select, wide, 2 1/2 in.	.40 @ 36
Middles, select, extra, 2 1/2 in.	.50 @ 36
Middles, select, extra, 2 1/2 in. & up	.80 @ 36
Middles, select, extra, 2 1/2 in. & up	1.10 @ 36
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	.08 @ 36
10-12 in. wide, flat.	.05 @ 36
8-10 in. wide, flat.	.02 1/2 @ 36
6-8 in. wide, flat.	.02 @ 36

Hog casings:	
Extra narrow, 29 mm. & in.	2.00 @ 118
Narrow medium, 29 @ 32 mm.	2.20 @ 118
Medium, 32 @ 35 mm.	2.65 @ 118
English, medium, 35 @ 38 mm.	1.75 @ 118
Wide, 38 @ 43 mm.	1.60 @ 118
Extra wide, 43 mm.	1.50 @ 118
Export bung.	.22 @ 36
Large prime bungs	.17 @ 36
Medium prime bungs	.13 @ 36
Small prime bungs.	.10 @ 36
Middle, per set.	.20 @ 36

SPICES

(Basis Chicago, original bbls., bags or tubs.)

Allspice, prime	20
Realized	31
Chili pepper	6
Powder	6
Cloves, Amboyna	40
Zansibar	25
Ginger, Jamaica, unbleached	23
Mace, Fancy Banda.	1.08 @ 12 1/2
East Indies	95
East & West Indies Blend.	
Mustard flour, fancy.	190
No. 1	190
Nutmeg, fancy Banda.	67
East Indies	58
East & West Indies Blend.	
Paprika, Spanish	
Pepper, Cayenne	
Red No. 1.	
*Black Malabar	11
*Black Lampong	8 1/4
*Pepper, white Singapore.	15 1/4
*Muntok	18
*Packers	18
*Nominal quotations.	

SEEDS AND HERBS

Caraway seed	88
Cumin seed	18 1/4
Coriander	19
Coriander Morocco bleached	19
Coriander Morocco natural No. 1.	15 1/4
Mustard seed, fancy yellow.	25
America	25
Brjoram, Chilean	81
Oregano	19

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, good and commercial.....	19

The above quotations do not include charges for butchering but do include 50c per cwt. for local delivery.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/4
Steer, heifer, triangle, good.....	20 1/4
Steer, heifer, triangle, commercial.....	19 1/4
Steer, heifer, triangle, utility.....	17 1/4
Steer, hfr., reg. chuck, choice.....	22 1/4
Steer, hfr., reg. chuck, commercial.....	21 1/4
Steer, hfr., reg. chuck, utility.....	18 1/4

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 10c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/4
Steer, heifer, rib, good.....	24 1/4
Steer, heifer, rib, commercial.....	22 1/4
Steer, heifer, rib, utility.....	20 1/4
Steer, heifer, loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down.....	23 1/4
Shoulders, regular.....	20 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	13 1/4

Western

Pork loins, fresh, 10/12 lbs.....	26 1/4
Shoulders, regular.....	21 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	24 1/4
Hams, skinned, under 14 lbs.....	26 1/4
Picnics, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	19 1/4
Butter butts, 4/8 lbs.....	27 1/4

City

Pork loins, fresh, 10/12 lbs.....	26 1/4
Shoulders, regular.....	21 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	24 1/4
Hams, skinned, under 14 lbs.....	26 1/4
Picnics, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	19 1/4
Butter butts, 4/8 lbs.....	27 1/4

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinless, fattened, 8 lbs. down.....	47 1/4

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/4
Regular hams, over 18 lbs.....	26 1/4
Skinned hams, under 14 lbs.....	30 1/4
Skinned hams, 14/18 lbs.....	30
Skinned hams, over 18 lbs.....	29
Picnics, bone in.....	23
Bacon, western, 8/12 lbs.....	26 1/4
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 1,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, fat fat in.....	\$15.82
December 8, 81 to 90 lbs.....	16.52
120 to 136 lbs.....	17.34
137 to 153 lbs.....	18.31

***DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	22 1/4
Good, 50@275 lbs.....	21 1/4
Common, 50@275 lbs.....	19 1/4
Utility, 50@275 lbs.....	17 1/4

*Quotations are for zone 9 and include 50c for delivery. An additional 1/4c per cwt. permitted if wrapped in stockinette.

***DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/4
Lamb, good.....	25
Lamb, commercial.....	23
Mutton, good, s.....	13 1/4
Mutton, common, m.....	12 1/4

*Quotations are for zone 9, plus 50c for butchering.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, DEC. 9, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/4	21 1/4
10-12.....	21 1/4	21 1/4
12-14.....	21 1/4	21 1/4
14-16.....	20 1/4	20 1/4

BOILING HAMS

	Fresh or Frozen	S.P.
10-18.....	20 1/4	20 1/4
18-20.....	19 1/4	19 1/4
20-22.....	19 1/4	19 1/4

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	22 1/4	22 1/4
12-14.....	22 1/4	22 1/4
14-16.....	22 1/4	22 1/4
16-18.....	22 1/4	22 1/4
18-20.....	22 1/4	22 1/4
20-22.....	21 1/4	21 1/4
22-24.....	21 1/4	21 1/4
24-26.....	21 1/4	21 1/4
26-30.....	21 1/4	21 1/4
28/up.....	21 1/4	21 1/4

PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/4	19 1/4
6-8.....	19 1/4	19 1/4
8-10.....	19 1/4	19 1/4
10-12.....	19 1/4	19 1/4
12-14.....	19 1/4	19 1/4

Short shank 1/4c over.

BELLIES

	Fresh or Frozen	Cured
(Square Cut Seedless)		
6-8.....	17 1/4	18 1/4
8-10.....	16 1/4	17 1/4
10-12.....	16 1/4	17 1/4
12-14.....	16 1/4	16 1/4
14-16.....	15 1/4	16 1/4
16-18.....	14 1/4	15 1/4

GREEN AMERICAN BELLIES

16-20.....	13 1/4
20-25.....	13 1/4
25 and up.....	13 1/4

D. S. BELLIES

	Clear	Rib
18-20.....	14 1/4	14 1/4
20-25.....	14 1/4	14 1/4
25-30.....	14 1/4	14 1/4
30-35.....	14 1/4	14 1/4
35-40.....	14 1/4	14 1/4
40-50.....	14 1/4	14 1/4

D. S. FAT BACKS

6-8.....	10 1/4
8-10.....	10 1/4
10-12.....	10 1/4
12-14.....	10 1/4
14-16.....	10 1/4
16-18.....	11 1/4
18-20.....	11 1/4
20-25.....	11 1/4

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/4	11
Clear plates.....	9 1/4	10
Jowl butts.....	9 1/4	10
Square jaws.....	11	12

Quotations based on OPA revised MPR 148, amendment No. 5, effective June 14, 1943 on green pork cuts, and effective June 23, 1943 on cured pork.

*FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Ox-tails, under 1/2 lb.....	9 1/4

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, DECEMBER 4, 1943

LARD: Open	High	Low	Close
Dec., Jan., May, July.....	No bids or offerings.		

MONDAY, DECEMBER 6, 1943

Dec.....	No bids or offerings.
Jan.....	No bids or offerings.
Apr.....	13.30b.
May.....	13.30b.
June.....	13.30b.
July.....	13.30b.

TUESDAY, DECEMBER 7, 1943

Dec.....	No bids or offerings.
Jan.....	13.50b.
Apr.....	13.30b.
May.....	13.30b.
June.....	13.30b.
July.....	13.30b.

WEDNESDAY, DECEMBER 8, 1943

Dec.....	No bids or offerings.
Jan.....	13.50b.
Apr.....	13.30b.
May.....	13.30b.
June.....	13.30b.
July.....	13.30b.

THURSDAY, DECEMBER 9, 1943

Dec.....	No bids or offerings.
Jan.....	13.50b.
Apr.....	13.30b.
May.....	13.30b.
June.....	13.30b.
July.....	13.30b.

FRIDAY, DECEMBER 10, 1943

Dec.....	No bids or offerings.
Jan.....	13.50b.
Apr.....	13.30b.
May.....	13.30b.
June.....	13.30b.
July.....	13.30b.

No sales during week.
Open interest; May one lot.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

Saturday, Dec. 4.....	13.80a	12.80a	12.75a
Monday, Dec. 6.....	13.80a	12.80a	12.75a
Tuesday, Dec. 7.....	13.80a	12.80a	12.75a
Wednesday, Dec. 8.....	13.80a	12.80a	12.75a
Thursday, Dec. 9.....	13.80a	12.80a	12.75a
Friday, Dec. 10.....	13.80a	12.80a	12.75a

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Leaf kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.35
Shortening, tierces, c.a.f. Chicago C. L.....	16.50

SAVE FIGHTING MEAT FROM TB

The lend-lease record is providing a yardstick for measuring results of the campaign for eradication of bovine tuberculosis which the U. S. Department of Agriculture and the states have been waging since 1917. Dr. A. E. Wight of the BAI, in charge of the campaign, commented recently that veterinarians of the federal meat inspection service used to condemn from 40,000 to 50,000 cattle carcasses a year on account of tuberculosis. In recent years, fewer than 2,000 are being condemned on this account. Resultant savings in beef and veal are about 17,000,000 lbs. a year.

The War Food Administration report on lend-lease shipments for the first eight months of the year show that the total of the beef and veal items for the period was just over 13,000,000 lbs., or at a yearly rate roughly equal to the 17,000,000 lbs. of beef and veal now available because tuberculosis has been almost stamped out in U. S. cattle herds.

BY-PRODUCTS—FATS—OILS

VEGETABLE OILS

Trading in vegetable oils at New York during the week remained very quiet and prices were quoted firm. Available supplies of the various oils were light. The demand for cottonseed oil remained far in excess of the supply, with a liberal call coming from cooking and salad oil interests.

SOYBEAN OIL.—Soybean oil continues to be in demand but the expected increase in offerings has not materialized. The soybean oil crush is figured to be very large this year, but spot market offerings remain light and prices firm.

PEANUT OIL.—There has been no increase in the amount of peanut oil offered on the spot market.

OLIVE OIL.—Offerings of bulk olive oil, both of the imported and domestic varieties, have been absent from the market for some time. For a time it was believed that there might be some receipts of olive oil from Spain, but political conditions between that country and the U. S. have precluded such shipments.

PALM OIL.—There has been no improvement in the palm oil market for some time and prices are quoted nominal.

COTTONSEED OIL.—Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18 issue for explanation of area designations.)

TALLOW AND GREASES

TALLOW AND GREASES.—There has been little change in the tallow and grease market at New York during the past week. Some limited sales of tal-

low were reported, as well as some small quantities of greases and allied products on spot at ceiling prices. Offerings continue moderate, but reports are that they have been slightly above the totals of a month ago.

At Chicago there was a good active demand for all types of tallow and grease, at full ceiling levels, with a steady but moderate supply of offerings moving on that basis. P. S. lard and rendered pork fat in tanks are also wanted. Late in the week it was noted that white grease was offered a little more freely.

STEARINE.—A slight bulge in the production of stearine was reported, but much more product is needed.

NEATSFOOT OIL.—The increase in the cattle slaughter during recent weeks has made for a slightly larger production of neatsfoot oil but little if any of this product is finding its way to the spot market.

OLEO OIL.—There continues to be a scarcity of oleo oil at both the Chicago and New York trading points.

GREASE OIL.—Trading in grease oil has been very limited due to a short supply. No. 1 oil is quoted at 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢. Acidless tallow oil is quoted at 13½¢.

EASTERN FERTILIZER MARKETS

New York, December 8, 1943

Scattered sales were made of tankage, blood and cracklings at the ceiling price with additional quantities wanted by the buyers. Freight space from South America is said to be hard to obtain at the present time and the market there is very firm due to the small amount of material available.

BY-PRODUCTS MARKETS

Blood

Unground, loose* Unit Ammonia \$1.10

Digester Feed Tankage Materials

Unground, per unit ammonia..... \$1.10
Liquid stick, tank cars..... 1.10

Packinghouse Feeds

	Carload Per ton
65% digester tankage, bulk.....	\$78.20
60% digester tankage, bulk.....	71.80
55% digester tankage, bulk.....	65.40
50% digester tankage, bulk.....	59.00
45% digester tankage, bulk.....	52.60
50% meat and bone meal scraps, bulk.....	70.00
†Blood-meal.....	80.00
Special steam bone-meal.....	50.00 @ 50.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	35.00 @ 35.00
Steam, ground, 2 & 26.....	35.00 @ 35.00

Fertilizer Materials

	Per ton
High grade tankage, ground.....	\$ 3.50 @ 4.00
10@11% ammonia.....	30.00 @ 31.00
Bone tankage, unground, per ton.....	30.00 @ 31.00
Hoof meal.....	4.25 @ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground.....	\$1.20
45 to 75% protein.....	1.20

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00
Hide trimmings (limed).....	1.00
Sinews and pizzles (green, salted).....	1.00

	Per ton
Cattle jaws, skulls and knuckles.....	\$40.00 @ 42.00
Pig skin scraps and trim, per lb.....	7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

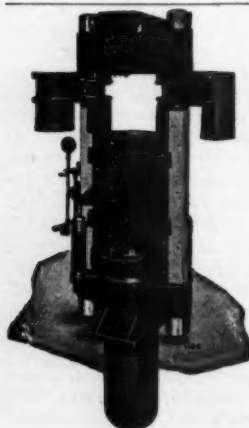
Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00 @ 80.00
Flat shins, heavy.....	65.00 @ 75.00
Blades, buttocks, shoulders & thighs.....	62.50 @ 65.00
Hoofs, white.....	55.00 @ 57.50
Hoofs, house run, assorted.....	50.00 @ 52.50
Junk bones.....	25.00 @ 27.50

†Delivered Chicago.

Animal Hair

	Per ton
Winter coil dried, per ton.....	\$1.00 @ 1.20
Summer coil dried, per ton.....	1.00 @ 1.20
Winter processed, black, lb.....	1.00 @ 1.20
Winter processed, gray, lb.....	1.00 @ 1.20
Cattle switches.....	4 @ 5



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Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

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Processors • Converters
TALLOW & GREASE
Blood, **CRACKLINGS**, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited

FERTILIZER PRICES

BAZIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.53
Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
December shipment (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53

Phosphates

Base meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Base meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

Dry Rendered Tankage

45/60% protein, unground.....	\$1.25
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OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	unquoted

VEGETABLE OILS

White deodorized, bbls., f.o.b. Midwest.....	16
Yellow, deodorized.....	16 1/2
Raw soap stocks:	
Cuts per lb. divd. in tank cars.....	
Cottonseed foots, basis 50% T.F.A.....	3 1/4
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2
Manufacturer to jobber prices, f.o.b.....	

OBTAINING FERTILIZER BAGS

Fertilizer manufacturers who are experiencing difficulty in obtaining bags for packaging their products may file appeals with the containers division of WPB for new burlap materials for this purpose. Persons affected must file three copies of WPB form No. 2,907. Consideration will be given to appeals only where every effort has been made to obtain less critical packaging materials. Burlap supplies have been more or less limited and are controlled.

New Sausage Amendment

(Continued from page 10.)

amendment expressly permits addition of the sausage trade name to the descriptive labeling required by OPA. This step was taken to dispel any belief that the labeling rules struck at trade names.

Sausage manufacturers who have had difficulty in procuring labels, and who may not have been able to comply with previous labeling requirements of MPR 389, will be interested in a provision permitting a seller to make application to his district OPA office for permission to sell specified sausage items without labels until the required labels can be obtained. The original requirement called for labeling by November 1.

The applicant is required to make a sworn statement describing his efforts to get labels and telling the reason why they were not obtained prior to November 1. Copies of correspondence with label suppliers must be included. The OPA district manager may authorize the processor to sell without labels (in writing) but the authorization will not extend beyond December 31.

The table of zone differentials has been revised as follows:

Zone	Kosher sausage	All beef sausage	Sausage containing meat and meat by-products from swine only	All other sausage
1	\$1.75	\$1.75	\$2.50	\$2.00
2	1.00	1.00	1.50	1.00
3	1.25	0.75
4	0.75	0.50
4a
5	0.50	0.50	0.25	0.50
6	0.75	0.75	0.50	0.75
7	1.00	1.00	0.75	1.00
8	1.25	1.25	1.00	1.25
9 north of Potomac River	3.00	1.50	1.25	1.50
9 south of Potomac River	1.50	1.50	1.25	1.50
10	1.75	1.75	1.50	1.75

SAUSAGE CASINGS "ESSENTIAL"

Production of sausage casings has been designated as an essential activity in connection with the processing of food, according to a recent announcement of the committee on essential activities of the WMC.

Industry's Busiest Month

(Continued from page 10.)

of sheep and lambs lost to predatory animals and producers are reluctant to keep more lambs than they can safely handle and protect. During the first 11 months of 1943 a total of 21,104,862 head of sheep and lambs has been killed in inspected plants compared with 19,450,088 during the corresponding period in 1942.

While the calf slaughter during November at 624,741 head showed about a 30,000 reduction compared with the preceding month, the total was the largest November kill on record. In November, 1942, 500,775 calves were killed under federal inspection.

NOVEMBER INSPECTED SLAUGHTER

	Cattle	Hogs	Sheep
1943	1,289,608	6,971,752	2,369,955
1942	1,018,039	5,022,659	2,126,042
1941	940,863	4,560,843	1,424,318
1940	883,597	5,418,844	1,462,162
1939	637,311	4,436,739	1,466,501

1943 MONTHLY SLAUGHTER

	Cattle	Hogs	Sheep
January	827,500	5,430,909	1,724,456
February	853,912	4,335,306	1,496,708
March	922,566	4,661,162	1,495,078
April	796,310	4,462,705	1,457,866
May	774,474	5,357,261	1,622,078
June	707,905	5,649,942	1,598,675
July	844,992	5,426,963	1,957,648
August	988,472	4,464,437	2,268,578
September	1,146,020	4,173,978	2,435,030
October	1,274,534	4,930,198	2,633,200
November	1,289,608	6,971,752	2,369,955

ELEVEN MONTHS' TOTALS

1943	10,326,288	55,864,618	21,104,862
1942	11,304,906	47,118,891	19,450,088
1941	9,941,488	40,753,093	16,553,975
1940	8,896,408	44,334,504	15,935,358
1939	8,672,895	36,131,404	15,852,332
1938	9,018,470	31,840,331	16,712,714

AUGUST MEAT CONSUMPTION

Federally inspected meats available for consumption in August, 1943:

	BEEF AND VEAL	Total Consumption lbs.	Per Capita lbs.
Aug., 1943	557,347,000		4.09
Aug., 1942	614,900,000		4.58
	PORK (INC. LARD)		
Aug., 1943	678,505,000		4.98
Aug., 1942	640,160,000		4.77
	LAMB AND MUTTON		
Aug., 1943	53,480,000		.61
Aug., 1942	70,730,000		.83
	TOTAL		
Aug., 1943	1,319,332,000		9.68
Aug., 1942	1,325,860,000		9.88
	LARD		
Aug., 1943	50,961,000		.37
Aug., 1942	82,067,000		.61

FOR FINER TASTING SAUSAGE, TRY NATURAL CASINGS
COME TO SALZMAN FOR THE BEST OF NATURAL CASINGS

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HIDES AND SKINS

Nov. cattle slaughter sets all-time record—All hide markets well sold up—Some permits still unfilled—Packers moving calf and kips.

Chicago

HIDES.—There was a little scattered trade early this week in the packer hide market, involving a few cars of steers, light cows and bulls. Activity in packer calf and kipskins is under way at present, and these will be cleaned up before permits expire on Dec. 11. All trading, of course, has been at the established ceiling prices.

Permits for packer hides were evidently increased considerably this month. Upper leather tanners were allotted some light cows, in lieu of small packer and country hides, and sole leather tanners were given quite a few branded cows instead of steers. While there were understood to have been quite a few light cows left over last month, at present there are unfilled permits in the market for around 20,000 hides, including quite a few light cows. However, it is thought that these permits will be filled before the end of the week.

Contrary to early estimates, the federally inspected slaughter of cattle during Nov. set a new all-time record at 1,289,603 head, as compared with 1,274,534 for Oct., and 1,018,039 for Nov. 1943. The total for the first eleven months this year of 10,526,288 head, however, is still under the 11,364,966 reported for same period of 1942. Calf slaughter set a new record for Nov. at 624,741 head, although below the 654,885 reported for Oct.; Nov. 1942 total was 500,775. Calf slaughter for year to date was 4,680,491 head, as against 5,284,023 for same period of 1942.

Trade in the small packer market has been limited this week, as most small killers moved their Nov. production previous week at the ceiling levels.

A couple cars of country hides were reported, at the maximum of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b.

shipping points, and the country market appears to be well sold ahead in most directions.

The Pacific Coast market was active this week and most of the larger killers moved their Nov. hides at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—There South American market was active early this week at unchanged prices. Buyers in the States took 2,200 Sansinena reject steers, 1,500 Municipal extremes, 2,500 Municipal light steers, 7,000 Nacional steers, 4,000 Nacional cows, and 1,500 Municipal heavy steers. Further trading involved 7,300 Artigas and 3,500 Municipal light steers, destination unknown. England bought 2,250 Nacional heavy steers and 2,250 Montevideo heavy steers. A local tanner purchased 2,500 Municipal extremes.

CALFSKINS.—One local packer moved Nov. calfskins at mid-week, and there has since been some trading by two others; permits expire at the end of this week, so all packers will clear their Nov. production before that time. Market is strong at 27c for heavies and 23½c for lights under 9½ lbs., but trading is generally on New York selection at corresponding prices.

City calfskins are quotable at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb., but a good part of trading is on New York selection; market is said to be well cleared now, with outside cities moving same basis. Country calf sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are scarce at \$1.43, selected.

KIPSKINS.—There is understood to have been some trading in kipskins by two local packers, and the others will sell or book their Nov. kips before the end of the week. While production is larger at this season, there is plenty of demand to absorb offerings, and market is quotable at 20c for 15-30 lb. natives, and 17½c for brands; most of trading recently, however, has been on New York selection.

City kipskins are salable at 18c for 15-30 lb. natives and 17c for brands, but market is well sold up. Country kips sold at 16c, flat, f.o.b. shipping points.

There was trading in packer regular slunks late last week and early this week at \$1.10, flat; hairless sold at 55c, flat.

SHEEPSKINS.—There were further sales of packer shearlings this week, involving a total of six cars, with No. 1's going at \$1.60, No. 2's \$1.20, and a few No. 3's at 90c; market is firm on this basis, with \$1.75, \$1.25 and up to \$1.00 asked for the three grades, and \$1.75 was paid earlier for No. 1's of very good selection. Production of the two lower grades appears to be increasing in a spotty way. A good active demand for sheepskins leather keeps pickled skins moving steadily at individual ceilings, with general market called \$7.75@8.00, or better, per doz. packer production sheep and lamb skins. Rumors of prices paid recently for late Nov. mid-west packer wool pelts range from \$2.75 to \$2.95 per cwt. liveweight basis for westerns, and \$2.50 per cwt. for northern natives; however, some mixed westerns and northern natives are reported available at \$2.75 per cwt. at present, running mostly westerns.

New York

PACKER HIDES.—The New York packers cleared about all of their Nov. hides previous week at full ceiling prices and that market is closely sold up at present.

CALFSKINS.—The New York collectors have cleared their accumulation of calfskins at maximum prices, the 3-4's going at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Trading in packer calf started late last week, with further action this week at the ceiling prices; 3-4's sold at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 3, 1943, were

CAN A CHANGE OF SALT BRING A RISE IN SALES?

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

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6,021,000 lbs.; previous week, 5,626,000 lbs.; same week last year 4,569,000 lbs.; Jan. 1 to date, 246,616,000 lbs.; corresponding period a year earlier, 255,845,000 lbs.

Shipments of hides from Chicago for week ended December 3, 1943, were 4,587,000 lbs.; previous week, 2,528,000 lbs.; same week last year, 4,702,000 lbs.; Jan. 1 to date, 205,600,000 lbs.; corresponding period a year earlier, 272,342,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Dec. 10, '43	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt			
brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Br-light Tex. str.	@15	@15	@15
Brnd'd cows	@15 1/4	@15 1/4	@15 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
La. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Califskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14 1/4	@14 1/4	@14 1/4
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Califskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Kips, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	11 @11 1/4	11 @11 1/4	10 @10 1/4
Califskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Hideshides	6.50@8.00	6.50@8.00	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Fur. shearings	1.00@1.75	1.00@1.75	@2.15
Dry pelts	27 1/2 @28 1/2	27 1/2 @28 1/2	27 * @28

OILS SUSPENSION EXTENDED

It was announced that restrictions on delivery of crude cottonseed, peanut, soybean and corn oils to refiners have been suspended by the WFA through March 31, 1944, extending for three months the current suspension which became effective October 1, 1943. Authorization for delivery to all users except refiners will continue to be obtained from the Food Distribution Administration. There is no change in authorization for use of the four oils or the shipment of refined oil by refiners to other refiners, and margarine and shortening manufacturers. Allocations will be made this month for January, February and March.

PACIFIC COAST LIVESTOCK

Receipts for five days ended Dec. 3:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,800	1,550	5,800	350
San Francisco	359	27	8,517	5,172
Portland	1,900	425	5,230	2,125

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND



ANNOUNCEMENTS

ANNOUNCEMENT.—Amendment 15 to FSCC-10 was issued as of December 6. New weight ranges are given for various items and changes in specifications are also made.

PURCHASES.—During the week ended November 27 purchases by the FSCC included 3,340,000 lbs. packer hog sides, 2,125,900 lbs. pork loins, 197,600 lbs. pork livers, 99,500 lbs. pork hearts, 260,000 lbs. pork trimmings; 10,000 lbs. pork kidneys, 100,000 lbs. pork feet, 8,286,500 lbs. cured pork products, 26,490,000 lbs. lard, 3,753,000 lbs. refined pork fat, 31,680 bundles, 100 yards each, hog casings, 1,920,800 lbs. dehydrated pork, 10,731,523 lbs. canned meat products, 784,000 lbs. frozen beef, 1,244,000 lbs. frozen veal, 900,800 lbs. frozen lamb, and 3,111,100 lbs. frozen mutton.

BAE SAYS FATS AND OILS PRICES TO REMAIN HIGH

Fats and oils prices during the remainder of this year, through 1944 and probably into 1945, will continue relatively high, in the opinion of the Bureau of Agricultural Economics. Possibly there will be one weakness—the temporary drop below ceiling prices of lard in the period of heavy hog marketings during the coming winter. It is felt that sizable government purchases for lend-lease will prevent a sharp decline.

Production of fats and oils from domestic materials is expected to total 11,600,000,000 lbs. during the 1943-44 crop year, compared with about 11,000,-

FRIDAY'S CLOSING

Provisions

Offerings of green hams were not as plentiful today as they were on Thursday. S.P. hams were offered in small lots and half cans. Green skinned shoulders and regular boneless butts were offered but buyers showed preference for these items boned, because of labor shortage. A mixed car of 8/12 and 12/16 D.S. bellies sold at the carlot ceiling.

Cottonseed Oil

Crude prices are: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625; Area F, 12.50.

Quotations on New York's bleachable cottonseed oil, Friday's close, were: December 14.00; January 14.00; March 14.00.

000,000 lbs. in the calendar year 1943 and 10,000,000,000 lbs. in 1942, the Bureau said. Plans for increased production next year call for increases in oil seed acreages. The WFA is seeking a 22 per cent increase in soybean acreage for beans, 31 per cent more peanuts for harvest, and about the same cotton acreage.

That increase will be partially offset by a decline in animal-fat production as production plans call for a 21,000,000-head cut in hogs, with marketable weight hogs averaging 15 lbs. per head less than a year ago. The reduction in the average weight of hogs from 245 lbs. to 230 lbs. would greatly reduce lard production.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended December 4, 1943, were reported as follows:

	Week Dec. 4	Previous week	Same week '42
Cured meats, lbs.	33,051,000	30,064,000	41,061,000
Fresh meats, lbs.	43,311,000	26,379,000	51,724,000
Lards, lbs.	11,657,000	7,048,000	8,437,000

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LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in October, 1943:

	October 1943	September 1943	October 1942
Average weight			
Cattle	921.81	935.70	921.53
Steers*	854.13	879.56	871.10
Calves	248.34	244.90	239.78
Hogs	242.67	262.31	240.56
Sheep and lambs	90.07	89.29	86.41
Average yields (per cent)			
Cattle	51.04	52.13	51.99
Calves	34.57	55.86	55.18
Hogs	74.64	74.63	74.63
Sheep and lambs	44.34	45.11	45.13
Average cost per 100 lbs.			
Cattle	\$10.94	\$12.71	\$10.79
Steers*	13.71	14.88	13.30
Calves	10.78	11.00	11.57
Hogs	14.44	14.57	14.67
Sheep and lambs	10.37	10.86	10.98

*Also included in "Cattle" data.
†To be released later.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 6, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$15.75@17.25
Cows, medium	10.00@11.00
Cows, cutter and common	6.50@ 8.50
Cows, canners	5.00@ 6.25
Bulls, good and medium	10.00@11.50
Bulls, cutter to common	8.00@10.00

CALVES:

Vealers, good and choice	\$16.75@18.25
Vealers, common and medium	14.00@15.25

HOGS:

Hogs, good and choice, 160@200 lb. av.	\$14.30
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LAMBS:

Lambs, good	\$15.00
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Receipts of salable livestock at Jersey City Market for week ended December 4, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,022	1,203	811	2,458
Total with directs	5,197	7,898	27,696	51,037
Previous week:				
Salable receipts	1,067	2,285	486	1,385
Total with directs	7,138	11,051	26,446	42,165

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., December 9.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts were mostly steady, except instances 5@10c lower, while sows sold steady to 25c lower.

Hogs, good to choice:

160-180 lb.	\$11.20@12.65
180-200 lb.	12.25@13.40
200-330 lb.	12.50@13.50
330-360 lb.	12.35@13.00

Sows:

270-360 lb.	\$11.75@12.30
360-400 lb.	11.75@12.30
400-550 lb.	11.05@12.15

Receipts of hogs at Corn Belt markets for the week ended December 9:

	This week	Last week
Friday, Dec. 3	43,900	54,400
Saturday, Dec. 4	44,800	43,900
Monday, Dec. 6	63,700	60,100
Tuesday, Dec. 7	46,900	57,300
Wednesday, Dec. 8	55,300	54,800
Thursday, Dec. 9	50,900	46,400

LIVESTOCK AT 68 MARKETS

Receipts and disposition of livestock at public stockyards during October, 1943:

	CATTLE	Local slaughter	Ship- ments
Oct., 1943	2,267,104	939,612	1,314,965
Oct., 1942	2,188,196	948,064	1,232,369
Oct. av. 5 yrs.	1,782,498	812,240	953,207
Oct., 1943	737,444	433,903	298,825
Oct., 1942	807,154	413,424	407,112
Oct. av. 5 yrs.	741,376	375,608	362,451
Oct., 1943	3,277,597	2,313,853	970,735
Oct., 1942	2,687,281	2,000,237	682,391
Oct. av. 5 yrs.	2,611,175	1,954,326	647,468
Oct., 1943	4,021,914	1,772,876	2,274,539
Oct., 1942	3,741,077	1,537,462	2,239,053
Oct. av. 5 yrs.	2,944,751	1,169,433	1,784,822

SHEEP AND LAMBS

Oct., 1943	1,772,876	2,274,539
Oct., 1942	1,537,462	2,239,053
Oct. av. 5 yrs.	1,169,433	1,784,822

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during October, 1943, bought at stockyards and direct, as reported by the U. S. Department of Agriculture:

	October 1943 Per- cent	September 1943 Per- cent	October 1942 Per- cent
Cattle—			
Stockyards	79.09	79.50	77.82
Other	20.91	20.50	22.18
Calves—			
Stockyards	70.40	68.16	65.39
Other	29.60	31.84	34.61
Hogs—			
Stockyards	46.08	47.77	47.37
Other	53.92	52.23	52.63
Sheep and lambs—			
Stockyards	68.28	67.39	59.32
Other	31.72	32.61	40.68

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during October, 1943:

	October 1943 Per- cent	September 1943 Per- cent	October 1942 Per- cent
Cattle—			
Steers	39.72	44.95	38.54
Cows and heifers	56.04	50.26	57.32
Bulls and stags	4.24	4.79	2.71
Hogs—			
Sows	23.67	34.90	30.34
Barrows and gilts	75.60	64.32	69.62
Stags and boars78	.78	.04
Sheep and lambs—			
Lambs and wylgs	69.11	70.06	78.39
Sheep	30.89	29.94	21.61

ST. LOUIS HOGS IN NOVEMBER

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for November, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	Nov. 1943	Nov. 1942
Total receipts	360,233	271,301
Average weight, lbs.	230	230
Top prices:		
Highest	\$ 14.35	\$ 14.35
Lowest	13.70	13.30
Average cost	13.48	13.60

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 9, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 16,183 hogs; Swift & Company, 11,882 hogs; Wilson & Co., 13,084 hogs; Western Packing Co., Inc., 8,570 hogs; Agar Packing Co., 6,198 hogs; Shippers, 4,907 hogs; Others, 41,807 hogs.
Total, 26,161 cattle; 4,905 calves; 98,054 hogs; 2,610 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,082	1,051	11,002	7,630
Cudahy Pkg. Co.	3,404	988	4,854	9,390
Swift & Company	3,027	814	12,010	9,585
Wilson & Co.	2,421	825	6,122	4,975
Campbell Soup Co.	2,112			
Others	7,862	281	607	1,639
Total	23,908	3,959	34,653	33,206

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,340	25,789	11,377	
Cudahy Pkg. Co.	4,456	18,836	8,037	
Swift & Company	4,138	15,659	12,229	
Wilson & Company	2,576	12,583	2,129	
Others		17,836		
Total	21,510	73,003	23,743	

Cattle and calves: Eagle Pkg. Company, 11; Gt. Omaha Pkg. Co., 32; Geo. Hoffman, 46; Ewer Pkg. Co., 1,094; Rothchild Pkg. Co., 26; John Roth, 169; So. Omaha Pkg. Co., 605; Nebraska Beef Co., 684; Lincoln Pkg. Co., 618; American Pkg. Co., 40.
Total, 21,204 cattle and calves; 90,193 hogs and 23,772 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,601	2,052	22,636	7,384
Swift & Company	4,704	3,813	15,330	7,761
Hunter Pkg. Co.	2,262		12,762	2,110
Ed Pkg. Co.			3,734	
Kry Pkg. Co.			258	
Laclede Pkg. Co.			3,698	
Siebel Pkg. Co.			1,160	
Others	3,062	117	3,853	
Shippers	7,067	1,980	24,296	292
Total	20,726	7,962	88,237	16,557

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,174	170	25,294	8,568
Armour and Company	4,045	55	22,550	10,083
Swift & Company	3,174	188	11,117	9,232
Others	238		42	
Shippers	6,441		4,111	980
Total	19,072	363	64,054	29,543

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	4,005	688	20,882	14,185
Armour and Company	4,296	1,200	18,860	6,249
Others	2,068	15	2,694	299
Total	10,369	1,912	42,436	20,733

Not including 143 cattle, 12,671 hogs, and 1,239 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,654	2,819	7,477	2,276
Wilson & Co.	5,154	2,933	7,328	2,197
Others	265		718	
Total	10,073	5,752	15,521	4,473

Not including 17,161 hogs and 1,603 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,445	643	15,386	4,159
Dean & Osterlag	134		94	
Prod W. Dold	128		913	
Sunflower Pkg. Co.	41		159	
Others	3,429		836	24
Total	6,177	643	17,388	4,183

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,890	2,980	3,165	12,752
Swift & Company	3,414	2,976	3,556	14,018
Others	302	13	1,565	1
Total	7,606	5,978	8,286	26,771

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,601	122	6,680	7,499
Swift & Company	1,275	87	10,191	6,762
Cudahy Pkg. Co.	1,303	103	5,697	3,364
Others	1,623	126	2,462	943
Total	5,802	438	25,030	18,568

CINCINNATI

	Cattle	Calves	Hogs	Sheep
A. W. Gall's Sons				379
E. Kahn's Sons Co.	1,570	30	7,123	608
Lohrey Packing Co.	24		310	
H. H. Meyer Pkg. Co.	15		5,798	
J. & P. Schroth P. Co.	12		4,826	
J. F. Stegner Co.	815	172		
Others	1,847	885	139	142
Shippers	144	280	2,474	2,200
Total	3,936	1,379	20,061	3,338

Not including 1,010 cattle, 45 calves, 1,634 sheep and 211 calves bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, December 9, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):		CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:						
Good and Choice:						
120-140 lbs.	\$ 9.75@11.25	\$10.00@11.35	10.75@12.00	11.00@12.50	9.75@10.50
140-160 lbs.	11.00@12.25	11.25@12.35	11.75@12.75	12.00@13.25	10.50@12.00
160-180 lbs.	11.85@12.85	12.25@13.15	12.50@13.45	13.00@13.50	12.00@13.45
180-200 lbs.	12.50@13.75	13.00@13.70	13.45 only	13.50@13.55	13.45 only
200-220 lbs.	13.75 only	13.70 only	13.45 only	13.50@13.55	13.45 only
220-240 lbs.	13.75 only	13.70 only	13.45 only	13.50@13.55	13.45 only
240-270 lbs.	13.75 only	13.70 only	13.45 only	13.50@13.55	13.45 only
270-300 lbs.	13.25@13.75	12.85@13.70	13.10@13.45	13.40@13.50	12.80@13.45
300-330 lbs.	13.15@13.40	12.50@13.00	12.90@13.20	13.30@13.50	12.65@12.75
330-360 lbs.	13.00@13.25	12.25@12.65	12.75@13.00	13.20@13.40	12.50@12.65
Medium:						
160-220 lbs.	11.25@13.00	11.25@13.25	11.00@13.25	11.25@13.25	10.25@13.25
SOWS:						
Good and choice:						
270-300 lbs.	12.75@12.85	12.25@12.35	11.90@12.00	12.00@12.10	11.90 only
300-330 lbs.	12.75@12.85	12.25@12.35	11.90@12.00	12.00@12.10	11.90 only
330-360 lbs.	12.65@12.75	12.25@12.35	11.85@12.00	11.90@12.00	11.90 only
360-400 lbs.	12.60@12.75	12.25@12.35	11.85@12.00	11.90@12.00	11.90 only
Good:						
400-450 lbs.	12.50@12.60	12.25@12.35	11.85@12.00	11.80@11.90	11.90 only
450-550 lbs.	12.35@12.50	12.25@12.35	11.85@11.90	11.80@11.90	11.90 only
Medium:						
250-550 lbs.	11.00@12.00	11.25@12.20	11.25@11.85	11.75@12.00	11.65@11.75
Slaughter Cattle Yearlings and Calves:						
STEERS, Choice:						
700-900 lbs.	15.50@16.50	14.75@16.00	14.50@15.75	14.25@15.75	15.25@16.25
900-1100 lbs.	15.50@16.50	15.00@16.00	14.50@15.75	14.50@16.00	15.25@16.50
1100-1300 lbs.	15.50@16.75	15.25@16.00	14.75@16.00	14.75@16.00	15.25@16.50
1300-1500 lbs.	15.50@16.75	15.25@16.00	14.75@16.00	14.75@16.00	15.25@16.50
STEERS, Good:						
700-900 lbs.	13.50@15.50	13.25@14.75	13.00@14.50	13.00@14.25	13.25@15.25
900-1100 lbs.	13.50@15.50	13.50@15.25	13.25@14.75	13.25@14.50	13.25@15.25
1100-1300 lbs.	13.50@15.50	13.75@15.25	13.50@14.75	13.50@14.50	13.25@15.25
1300-1500 lbs.	13.75@15.50	13.75@15.25	13.50@14.75	13.50@14.50	13.25@15.25
STEERS, Medium:						
700-1100 lbs.	11.00@13.50	11.50@13.75	11.25@13.50	11.25@13.50	10.50@13.25
1100-1300 lbs.	11.50@13.75	11.75@13.75	11.50@13.50	11.50@13.50	10.50@13.25
STEERS, Common:						
700-1100 lbs.	9.00@11.25	9.75@11.75	9.75@11.50	9.50@11.50	8.50@10.50
HEIFERS, Choice:						
600-800 lbs.	14.50@15.75	14.50@15.50	13.50@15.00	13.75@15.50	14.25@15.50
800-1000 lbs.	15.00@16.25	14.50@15.50	13.75@15.25	13.75@15.25	14.25@15.50
HEIFERS, Good:						
600-800 lbs.	13.00@14.50	13.00@14.50	12.25@13.75	12.00@13.75	12.00@14.25
800-1000 lbs.	13.25@15.00	13.00@14.50	12.50@13.75	12.25@13.75	12.00@14.25
HEIFERS, Medium:						
500-900 lbs.	10.25@13.50	10.50@13.00	10.00@12.50	10.25@12.25	9.25@12.00
HEIFERS, Common:						
500-900 lbs.	8.25@10.25	9.00@10.50	8.25@10.00	8.00@10.25	8.00@ 9.25
COWS, All Weights:						
Good	10.75@12.00	11.00@12.00	11.00@12.25	11.00@12.00	9.75@11.25
Medium	9.00@10.75	9.00@11.00	9.25@11.00	9.50@11.00	8.25@ 9.75
Cutter and common	6.75@ 9.00	7.25@ 9.00	7.00@ 9.25	7.50@ 9.50	6.25@ 8.25
Canner	6.00@ 6.75	6.00@ 7.25	6.50@ 7.00	6.25@ 7.50	5.25@ 6.25
BULLS (Ylgs. Excl.), All Weights:						
Beef, good	11.75@12.25	10.50@11.25	10.25@11.00	10.25@11.00	9.50@10.50
Sausage, good	11.25@12.00	10.50@11.25	10.00@10.75	10.00@10.75	9.50@10.50
Sausage, Medium	9.50@11.25	9.00@10.50	8.75@10.00	9.00@10.25	8.50@ 9.50
Sausage, cutter & com.	8.00@ 9.50	7.50@ 9.00	7.50@ 8.75	7.50@ 9.00	7.00@ 8.50
VEALERS, All Weights:						
Good and choice	13.00@15.00	13.75@15.00	12.50@14.50	12.50@14.00	12.00@14.00
Common and medium	9.00@13.00	11.00@13.75	8.50@12.50	8.50@12.50	7.00@12.00
Cull	5.00@ 9.00	7.00@11.00	7.00@ 8.50	6.00@ 8.50	5.00@ 7.00
CALVES, 500 lbs. down:						
Good and choice	10.50@11.75	10.50@12.50	10.50@12.50	10.50@13.00	10.00@11.50
Common and medium	8.00@10.50	8.50@10.50	8.00@10.50	8.00@10.50	7.00@10.00
Cull	7.00@ 8.00	7.00@ 8.50	6.00@ 8.00	6.00@ 8.00	5.00@ 7.00
Slaughter Lambs and Sheep:						
LAMBS, Choice:						
Good and choice*	14.25@14.85	14.00@14.75	13.75@14.35	14.00@14.50	13.50@14.25
Medium and good*	12.75@14.00	12.50@13.75	12.50@13.50	12.75@13.75	11.50@13.25
Common	10.50@12.50	9.75@12.25	10.00@12.25	11.00@12.50	9.75@11.25
YLG. WETHERS:						
Good and choice*	12.00@13.25	12.00@13.00	12.00@13.00
Medium and good*	10.50@11.75	10.50@11.75
EWES:						
Good and choice*	6.00@ 7.00	5.25@ 6.00	6.00@ 6.75	6.00@ 6.50	6.00@ 7.00
Common and medium	5.00@ 6.00	4.00@ 5.25	5.00@ 6.00	4.75@ 6.00	5.00@ 5.75
*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.						
*Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.						
ST. PAUL						
	Cattle	Calves	Hogs	Sheep		
Armour and Company	3,151	4,163	28,229	10,891	Week ended Dec. 4	Prev. week 1042
Cudahy Pkg. Co.	1,506	1,537	4,788
Swift & Co.	5,020	5,583	70,370	19,088
Others	10,136	1,352
Total	19,824	12,635	98,590	35,677	Cattle	164,925
					Hogs	134,590
					Sheep	587,583
						420,820
						172,760
						230,187

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended December 4, 1943.

CATTLE			
	Week ended Dec. 4	Prev. week	Cor. 1942
Chicago	26,161	18,454	22,947
Kansas City	21,833	22,283	17,063
Omaha	19,967	16,864	16,169
East St. Louis	16,561	16,497	11,847
St. Joseph	11,413	9,920	6,327
Sioux City	10,488	8,754	7,214
Wichita	4,784	3,550	6,400
Philadelphia	2,465	2,162	2,023
Indianapolis	2,627	2,284	2,463
New York & Jersey City	10,148	9,800	9,192
Oklahoma City	15,825	11,215	8,259
Cincinnati	4,552	2,030	4,222
Denver	3,890	5,958	4,858
St. Paul	16,436	14,171	10,067
Milwaukee	3,579	2,301	3,811

Total 171,029 146,233 182,882

*Cattle and calves.

HOGS			
	Week ended Dec. 4	Prev. week	Cor. 1942
Chicago	175,326	120,886	172,165
Kansas City	92,348	75,707	73,573
Omaha	87,390	71,969	69,433
East St. Louis	119,424	90,680	111,375
St. Joseph	54,273	32,129	44,650
Sioux City	63,392	54,218	61,272
Wichita	16,552	11,032	12,153
Philadelphia	17,684	14,781	14,748
Indianapolis	28,032	26,354	37,110
New York & Jersey City	64,835	56,980	52,859
Oklahoma City	82,682	17,181	20,026
Cincinnati	22,198	10,842	20,340
Denver	8,090	19,362	16,515
St. Paul	98,599	72,057	65,974
Milwaukee	16,031	13,676	14,869

Total 806,676 606,854 807,065
*Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended Dec. 4	Prev. week	Cor. 1942
Chicago	33,610	19,847	37,546
Kansas City	41,037	36,296	28,068
Omaha	45,451	37,070	34,823
East St. Louis	24,634	17,498	19,860
St. Joseph	22,046	14,872	22,761
Sioux City	20,939	23,374	25,072
Wichita	4,159	1,584	3,492
Philadelphia	3,503	3,220	3,062
Indianapolis	3,264	2,569	3,196
New York & Jersey City	67,189	51,583	63,126
Oklahoma City	6,076	2,187	3,678
Cincinnati	1,321	953	835
Denver	5,612	11,969	11,044
St. Paul	35,667	25,400	29,318
Milwaukee	2,848	1,057	2,219

Total 326,378 249,368 291,425
†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended December 4:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Dec. 4	289,000	863,000	401,000
Previous week	250,000	612,000	337,000
1942	251,000	769,000	399,000
1941	260,000	597,000	252,000
1940	232,000	695,000	273,000

	Cattle	Hogs	Sheep
At 11 markets:			
Week ended Dec. 4	289,000	863,000	401,000
Previous week	250,000	612,000	337,000
1942	251,000	769,000	399,000
1941	260,000	597,000	252,000
1940	232,000	695,000	273,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Dec. 4	208,000	673,000	289,000
Previous week	172,000	466,000	245,000
1942	179,000	571,000	277,000
1941	187,000	451,000	172,000
1940	163,000	535,000	186,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, and Tallahassee, Fla., week ended December 3:

	Cattle	Calves	Hogs
Week ended December 3	2,215	855	25,248
Last week	3,000	2,012	21,865
Last year	2,620	849	15,730

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.
STEERS, carcass		
Week ending December 4, 1943	3,852	1,295
Week previous	4,124	1,148
Same week year ago	4,808	620
COWS, carcass		
Week ending December 4, 1943	2,066	2,482
Week previous	1,916	2,352
Same week year ago	2,910	1,633
BULLS, carcass		
Week ending December 4, 1943	434	41
Week previous	242	58
Same week year ago	431	104
VEAL, carcass		
Week ending December 4, 1943	7,865	1,067
Week previous	11,575	1,212
Same week year ago	5,156	862
LAMB, carcass		
Week ending December 4, 1943	27,276	7,130
Week previous	27,157	7,215
Same week year ago	23,849	7,929
MUTTON, carcass		
Week ending December 4, 1943	4,329	118
Week previous	4,892	206
Same week year ago	1,398	97
PORK CUTS, lbs.		
Week ending December 4, 1943	1,972,366	445,510
Week previous	1,041,686	319,495
Same week year ago	1,277,778	344,254
BEEF CUTS, lbs.		
Week ending December 4, 1943	202,538	
Week previous	97,679	
Same week year ago	356,157	

LOCAL SLAUGHTERS

	NEW YORK	PHILA.
CATTLE, head		
Week ending December 4, 1943	10,182	2,465
Week previous	9,754	2,162
Same week year ago	9,118	2,023
CALVES, head		
Week ending December 4, 1943	12,207	2,258
Week previous	11,372	1,718
Same week year ago	16,119	2,433
HOGS, head		
Week ending December 4, 1943	62,821	17,694
Week previous	58,247	14,781
Same week year ago	51,220	14,748
SHEEP, head		
Week ending December 4, 1943	67,129	8,505
Week previous	51,435	8,239
Same week year ago	62,755	8,062

Country dressed product at New York totaled 3,597 veal, 73 hogs and 132 lambs. Previous week 2,251 veal, 118 hogs and 177 lambs in addition to that shown above.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Fri., Dec. 3	1,985	726	18,669	11,832
Sat., Dec. 4	417	65	7,737	2,802
Mon., Dec. 6	22,924	1,145	33,925	16,539
Tues., Dec. 7	8,478	964	25,648	8,068
Wed., Dec. 8	12,621	990	30,829	12,543
Thurs., Dec. 9	4,000	1,000	30,000	14,000
*Week so far	42,023	4,099	120,402	51,167
Week ago	41,886	5,042	153,580	50,029
Year ago	41,841	4,872	124,107	46,758
Two years ago	37,338	3,811	95,470	37,822

*Including 429 cattle, 24 calves, 46,585 hogs and 19,289 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Fri., Dec. 3	1,804	157	1,195	2,800
Sat., Dec. 4	133	40	582	...
Mon., Dec. 6	4,078	75	2,105	1,423
Tues., Dec. 7	2,915	122	990	235
Wed., Dec. 8	4,847	28	302	2,725
Thurs., Dec. 9	3,000	200	3,000	1,000
Week's total	15,740	425	6,406	5,383
Prev. week	15,648	741	3,130	6,928
Year ago	14,547	685	10,039	3,275
Two years ago	11,234	529	11,412	7,264

DECEMBER AND YEAR RECEIPTS

	December		Year	
	1943	1942	1943	1942
Cattle	68,062	58,040	2,017,252	2,064,886
Calves	7,098	7,057	204,496	236,064
Hogs	221,804	226,229	5,356,262	4,587,767
Sheep	91,014	80,361	2,226,362	2,427,896

*All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, December 9:

	Week ended Dec. 9	Prev. week
Packers' purchases	82,586	87,075
Shippers' purchases	8,183	6,735
Total	90,769	93,810

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at the 27 selected centers for the week ending December 3 continued to show an increase, with the total for that period standing at 1,293,174 head compared with 1,067,363 head during the preceding holiday week. A year ago 1,209,115 hogs were killed. Cattle slaughter during the week was smaller than the week preceding Thanksgiving, standing at 194,909 head.

	NEW YORK	PHILA.
New York area	10,148	12,207
Phila. & Balt.	4,234	1,146
Ohio-Indiana group	10,797	2,709
Chicago	29,264	6,875
St. Louis area	16,561	9,312
Kansas City	21,833	5,769
Southwest group	31,400	18,595
Omaha	10,967	1,643
Sioux City	10,488	577
St. Paul-Wis.	24,583	28,805
Interior Iowa & So. Minn.	15,634	8,757
Total	194,909	96,395

Total prev. week... 179,279 90,317 1,067,363
Total year ago... 164,372 90,311 1,209,115

*Includes New York, Newark, and Jersey City. Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. Includes Elburn, Ill. Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. Includes Lincoln, Nebr. Includes St. Paul, St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulation slaughtered approximately the following percentages of total slaughter under Federal meat inspection during 1942: Cattle 72%, Calves 76%, Hogs 74%, Sheep and Lambs 80%.



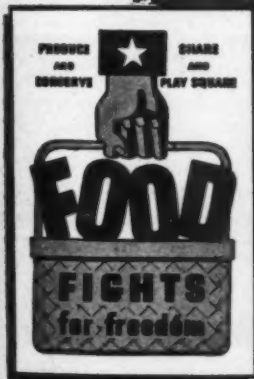
A letter you'll want to read twice!

... and honestly, Mom, I never realized what food means in a war until we got into ~~the~~ little kids with swollen bellies and peaked party faces crowded round us like starved dogs.... men and women cried out, "Bread, bread, bread!".... then as we went up the ~~the~~ of Italy, it was the same thing all over again.

I only wish you and Dad could have seen the change in these people when we came in with food. When we pushed on, we sure left friends behind us.

If everybody back home could just see this once, they'd grow a Victory Garden, all right.... and the farmers would grow more than they thought they could, too.... and everybody from Dan in the Diner to Mr. Bell running the Palace Restaurant, Tony at the fresh fruit and vegetable stand, and even Jim our own grocer would realize they can really shorten the war and get all of us home quicker by not letting a single scrap of food go to waste. They'd handle food as carefully as we handle our guns and tools.

Mom, food is a weapon! It saves lives! I've seen it happen.



Make Food Fight for Freedom—DO YOUR PART!

1. Make everyone fully aware that it is vitally important to Produce and Conserve, Share and Play Square with food.
2. Inform America! Include Food Fights For Freedom messages in every advertisement.

3. Display the official Food Fights For Freedom posters and window signs.
4. The Food Fights For Freedom Program must go on month after month, as long as the war lasts... for Food is a Vital Weapon!

Prepared for the Food Fights For Freedom Program with the cooperation of the War Advertising Council

Space Contributed by THE NATIONAL PROVISIONER

Production Contributed by Del Monte Foods

CLASSIFIED ADVERTISEMENTS

Undisplayed not sold. Minimum 20 words \$3.00, additional words 15c each. "Position Wanted", special rates: minimum 20 words, 10c each; additional words 10c each. Count address on the number on four words. Headlines 75c extra. Display advertisements 75c per line. Displayed \$7.00 per inch. 10% discount for 3 or more insertions.

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Men Wanted

Ast. Killing Floor Foreman

FEDERALLY inspected firm under new management in the south is looking for a man capable of taking over this position. Excellent chance for advancement. State age, experience and salary expected. Replies confidential. W-517, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SALESMAN wanted by progressive casing house never before represented in the south to call on sausage-makers in southern territory, either on full or part-time basis with a complete line of sheep, beef and hog casings. Must be reliable, intelligent and efficient. To the proper man, we will make a most attractive salary and commission proposition. Write fully. Confidential. W-525, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SAUSAGE FOREMAN—For second shift—with old established federally inspected firm in Philadelphia, Pa. Have been working two shifts for years; not a war time proposition. Good opportunity. State age, experience and salary wanted. Replies confidential. W-516, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SAUSAGE FOREMAN—For federally inspected plant in south. Excellent opportunity. Past growing concern. State age, experience and salary expected. Replies confidential. W-518, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

CASING SALESMAN

EXPERIENCED Casing Man to work Chicago and vicinity. Wonderful opportunity to connect with live casing house. Must have following in this territory. W-531, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced man to run wet rendering tallow system with vacuum cookers. Good pay. Location: Duluth, Minn., W-529, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Rendering and Cooking man thoroughly experienced in processing of dead animals, etc. by midwest rendering plant. W-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Beef killing working foreman by small plant just starting up. Steady work. Top pay to right man. UTICA MEAT CO., Inc., 930 Oriskany West, Utica, N. Y.

WANTED: Experienced meat cutter, good wages. Must furnish references. L. L. CORYELL & SON, Lincoln, Nebr.

Men Wanted

DESIGNER: MACHINERY

For light and heavy machinery and equipment. Must be experienced in meat packing industry. Permanent position. THE GLOBE COMPANY, 4000 S. Princeton, Chicago 9, Ill.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

SALESMEN: Southeast and Southwest territories open. Only high type men considered. MEAT INDUSTRY SUPPLIERS, 4432-40 So. Ashland Ave., Chicago 9, Ill.

Position Wanted

AVAILABLE: 9 years' experience, all operations, modern manufacturing methods, including canning and killing. Age 47, college degree, institute of meat training, salary \$3000. Interested permanent position as superintendent with progressive packer. W-526, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED, position as superintendent of medium sized plant. Thoroughly capable taking complete charge of plant operations. W-524, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING sausage foreman. Experienced all products. Aggressive, draft exempt. Can handle help. Available; go anywhere. W-520, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING EXPERT: Expert on natural casings wants position in New York. Draft exempt. W-527, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Plants Wanted

PARTY interested in purchasing small or medium size packing house in middle west with government inspection. W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

1—5'x10' Mechanical Horizontal Dryer.
1—3½'x3' Rendering Tank with 2½' Conical bottom for storage; will not hold steam pressure.
2—5'x3' Rendering tanks with 2' Conical bottoms. In excellent condition.
For further information, write Box Number W-530, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

Special Offerings on Used Equipment

Metal Viscera Table, 6½'x15"—trough drain
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4'x4' Jacketed Lard Cooling Tank and Agitator
Steam Jacketed Kettle 34" diameter—26" deep
No. 5½ Boss Silent Cutter
2—No. 27 Buffalo Silent Cutters
No. 61 Boss Belt-Driven Grinder
No. 3 Hottmann Cutter with 25-HP motor
No. 22"x9½"x22" Derind Bacon Forms
10—43"x35"x63" Cage Type Sausage Suckers
Tress
10—43"x35"x43" Cage Type Sausage Suckers
Tress
1—4-Section Sausage Hanging Rack
Jourdan Cooker and spray unit
Metal Table 10'x3'x42" high
2—Sausage Stock Hanging Trucks

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Used Equipment For Sale

1000—H. Q. Trolleys, new hooks, ea.....
500—F. Q. Trolleys, new hooks, ea.....
500 Hog Trolleys, new hooks, ea.....
CHAS. ABRAMS, 68 N. 2nd St., Philadelphia, Pa.

FOR SALE

HOTTMANN No. 3 Cutter and Mixer. First 400 takes it. ANDY BLY MARKETS, 716 N. 16th St., Omaha, Nebr.

FRANK R. JACKLE

Broker

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The National Provisioner—December 11, 1943

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Frankfurters in
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

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